

back in the day bakery savannah

Back in the Day Bakery Savannah: A Sweet Slice of Southern Charm

back in the day bakery savannah is more than just a bakery; it's a beloved institution nestled in the heart of Savannah, Georgia. Known for its nostalgic charm and mouthwatering Southern baked goods, this bakery has captured the hearts of locals and visitors alike. Whether you're craving a flaky biscuit, a slice of pecan pie, or a perfectly brewed cup of coffee, Back in the Day Bakery offers a warm, inviting atmosphere that feels like stepping back into a simpler time.

The Story Behind Back in the Day Bakery Savannah

Back in the Day Bakery Savannah was founded by Susan McCarthy, a passionate baker with a deep love for traditional Southern recipes. Her vision was to create a place where the community could gather and enjoy homemade treats made from scratch using quality ingredients. What started as a small shop quickly grew into a staple of Savannah's culinary scene.

Susan's dedication to authenticity and flavor shines through in every item on the menu. The bakery's commitment to old-fashioned techniques and recipes handed down through generations is what sets it apart from other bakeries in the area. It's no wonder that Back in the Day Bakery has earned a reputation for being one of the best places to experience genuine Southern baking.

What Makes Back in the Day Bakery Savannah Special?

Authentic Southern Recipes

One of the standout features of Back in the Day Bakery Savannah is its focus on traditional Southern baked goods. From buttery biscuits to sweet potato pie, the bakery offers a variety of classic treats that evoke the flavors of the South. The recipes are crafted with care, often using ingredients sourced locally or chosen for their quality and taste.

Guests often rave about the bakery's biscuits, which are flaky and tender with just the right amount of buttery richness. The sweet potato pie, a Southern favorite, is another must-try, featuring a smooth, spiced filling and a perfectly flaky crust. These dishes aren't just food—they're a

connection to Southern heritage and comfort.

A Cozy, Nostalgic Atmosphere

Walking into Back in the Day Bakery feels like stepping into a cozy, vintage kitchen. The décor reflects a bygone era with warm colors, rustic wooden tables, and charming antiques that create a welcoming environment. It's the kind of place where you can sit for hours, sipping coffee and enjoying good conversation.

This atmosphere perfectly complements the bakery's mission to bring back the essence of "back in the day." Whether you're stopping in for a quick pastry or settling down for a leisurely brunch, the ambiance makes the experience memorable and authentic.

Popular Menu Items at Back in the Day Bakery Savannah

If you find yourself at Back in the Day Bakery Savannah, here are some standout items you won't want to miss:

- **Biscuits and Gravy:** Fluffy, homemade biscuits smothered in creamy sausage gravy, a Southern breakfast staple.
- **Sweet Potato Pie:** A rich, spiced pie that captures the true essence of Southern dessert traditions.
- **Banana Pudding:** Layered with fresh bananas, vanilla wafers, and creamy pudding—comfort in a cup.
- **Homemade Cakes and Cupcakes:** From classic red velvet to lemon, these treats are baked fresh daily.
- **Freshly Brewed Coffee:** The perfect complement to any sweet or savory item on the menu.

These dishes showcase the bakery's dedication to quality and tradition, inviting patrons to savor the tastes that have been cherished in Southern kitchens for generations.

Tips for Visiting Back in the Day Bakery Savannah

Plan Your Visit Early

Back in the Day Bakery is popular—so much so that it often sells out of its most beloved items by midday. To ensure you get your hands on the famous biscuits or pies, it's best to visit early in the morning. Arriving soon after opening increases your chances of enjoying the full menu.

Take Advantage of the Take-Home Treats

If you can't stay long or want to share the experience with friends and family, the bakery offers a range of take-home options. From pies to cookies and cakes, these treats let you bring a piece of Savannah's charm back to your own kitchen.

Explore the Neighborhood

Back in the Day Bakery is located in a historic area of Savannah, filled with beautiful architecture, quaint shops, and scenic parks. After enjoying your meal, take a stroll around to soak in the Southern charm that makes this city so special.

Why Back in the Day Bakery Savannah Is a Must-Visit for Food Lovers

For anyone passionate about exploring authentic Southern cuisine, Back in the Day Bakery Savannah offers an experience that goes beyond just eating. It's about connecting with tradition, community, and the simple joys of homemade food. The bakery's dedication to preserving old recipes and creating a welcoming space makes it a standout destination in Savannah's vibrant foodie scene.

Moreover, the bakery's emphasis on quality ingredients and scratch-made goods means every bite tastes fresh and meaningful. Whether you're a local or a traveler, stopping by Back in the Day Bakery is like receiving a warm Southern hug—a reminder that good food and good company are timeless treasures.

Supporting Local and Sustainable Practices

Another aspect that sets Back in the Day Bakery apart is its support for local farmers and sustainable sourcing. Many ingredients are procured from nearby farms, ensuring freshness and reducing environmental impact. This approach not only benefits the community but also enhances the flavor and quality of the baked goods.

Perfect for Special Occasions

If you're planning a celebration or want to impress guests with authentic Southern desserts, Back in the Day Bakery can cater to your needs. From custom cakes to bulk orders of pastries, the bakery offers personalized service that helps make your event unforgettable.

Back in the Day Bakery Savannah is truly a gem that encapsulates the warmth and deliciousness of Southern baking traditions. Whether you're indulging in a flaky biscuit or savoring a slice of pie, the experience is steeped in history, quality, and a genuine love for good food. Next time you find yourself in Savannah, a visit to this charming bakery promises not just a meal, but a heartfelt journey into the flavors of the past.

Frequently Asked Questions

What types of baked goods is Back in the Day Bakery in Savannah famous for?

Back in the Day Bakery in Savannah is famous for its classic Southern baked goods such as biscuits, cookies, pies, and cakes, especially their signature buttermilk biscuits and old-fashioned pies.

Where is Back in the Day Bakery located in Savannah?

Back in the Day Bakery is located in the historic district of Savannah, Georgia, at 2403 Bull Street.

Does Back in the Day Bakery offer gluten-free or vegan options?

Yes, Back in the Day Bakery offers a selection of gluten-free and vegan baked goods to accommodate different dietary needs.

What are the operating hours of Back in the Day Bakery in Savannah?

Back in the Day Bakery typically operates from early morning until mid-afternoon, usually around 7 AM to 3 PM, but it is recommended to check their website or social media for the most current hours.

Can I order custom cakes or large orders from Back in the Day Bakery?

Yes, Back in the Day Bakery accepts custom cake orders and large orders for events, but they recommend placing orders in advance to ensure availability.

What is the history behind Back in the Day Bakery in Savannah?

Back in the Day Bakery was founded by Chef Lisa Donovan, who aimed to recreate classic, nostalgic Southern recipes using high-quality ingredients in a cozy, welcoming atmosphere.

Are there any special seasonal or limited-time offerings at Back in the Day Bakery?

Yes, Back in the Day Bakery often features seasonal specials and limited-time treats that highlight local ingredients and holiday flavors, such as pumpkin pies in the fall and peppermint cookies during the winter holidays.

Additional Resources

Back in the Day Bakery Savannah: A Nostalgic Culinary Experience Rooted in Tradition

back in the day bakery savannah is more than just a name; it is a culinary institution that reflects the rich heritage and authentic Southern baking traditions of Savannah, Georgia. Established with the mission to revive classic recipes and baking techniques, Back in the Day Bakery has become a beloved destination for locals and tourists alike who seek nostalgic flavors crafted with care and precision. This article delves into the bakery's origins, its unique offerings, and its role within Savannah's vibrant food scene, analyzing what sets it apart in a market saturated with artisanal bakeries.

The Legacy and Origins of Back in the Day

Bakery Savannah

Back in the Day Bakery Savannah was founded by Lisa Donovan, a Savannah native with a passion for preserving the culinary customs of her hometown. The bakery opened its doors in 2009, focusing on simple, traditional recipes that many feared had been lost to modern, fast-paced baking trends. The philosophy behind the bakery is rooted in authenticity, with an emphasis on scratch-made goods using time-honored methods.

What distinguishes Back in the Day Bakery from other establishments in Savannah is its commitment to using quality, local ingredients and avoiding shortcuts. This approach aligns with the increasing consumer demand for artisanal products and farm-to-table freshness. Over the years, the bakery has built a reputation for delivering consistent quality, which has helped it maintain a loyal customer base.

Signature Offerings and Menu Highlights

The menu at Back in the Day Bakery Savannah is a testament to Southern classics, featuring an array of baked goods that evoke a sense of nostalgia. From buttery biscuits and flaky pies to rich cakes and cookies, each item reflects careful craftsmanship and traditional flavor profiles.

Classic Southern Pies and Cakes

One of the bakery's standout features is its assortment of pies, often praised for their perfectly balanced sweetness and flaky crusts. The banana pudding pie, a Southern staple, is frequently highlighted in reviews for its creamy texture and generous layers of fresh bananas. Similarly, the chocolate chess pie and coconut cake have earned acclaim for their authentic taste and moist consistency, often compared favorably against other Savannah bakeries.

Bread and Pastries

Beyond sweets, Back in the Day Bakery also excels in producing savory breads and pastries. Their buttermilk biscuits, considered by many as some of the best in Savannah, are known for their tender crumb and buttery flavor, often paired with house-made preserves or local honey. The bakery's cinnamon rolls and scones add variety to the morning offerings, appealing to early risers and brunch enthusiasts.

Comparative Analysis: Back in the Day Bakery vs. Other Savannah Bakeries

Savannah boasts a competitive bakery scene with several establishments offering a variety of baked goods. When evaluating Back in the Day Bakery Savannah in this landscape, several key factors emerge.

- **Authenticity:** Back in the Day Bakery focuses heavily on authentic Southern recipes, which provides a niche appeal compared to bakeries that favor more contemporary or fusion styles.
- **Consistency:** Customer feedback often highlights the bakery's reliable quality, with many patrons returning specifically for signature items like the banana pudding pie and buttermilk biscuits.
- **Atmosphere:** The bakery maintains a cozy, unpretentious environment, which contrasts with some upscale or trendy bakeries in Savannah. This atmosphere enhances the nostalgic experience.
- **Pricing:** While the bakery's prices are moderately higher than some mass-market options, they remain reasonable considering the quality of ingredients and craftsmanship.

While some competitors may offer a more extensive menu or cater to dietary restrictions like gluten-free or vegan options, Back in the Day Bakery's strength lies in its steadfast dedication to traditional Southern desserts and baked goods.

The Role of Back in the Day Bakery in Savannah's Culinary Tourism

Savannah's growing reputation as a culinary destination has undoubtedly benefited establishments like Back in the Day Bakery. Food tourism thrives on authenticity and local flavor, and the bakery's commitment to preserving Southern baking traditions positions it well within this trend.

Visitors often include Back in the Day Bakery on their itinerary when exploring Savannah's historic district, seeking an authentic taste of the region's past. The bakery's location, combined with its strong online presence and positive reviews, has made it a go-to spot for those wanting to experience genuine Southern baking rather than generic, commercial pastries.

Moreover, the bakery's engagement with the community through baking classes and collaborations with local farms reinforces its image as a vital

contributor to Savannah's food culture. This community-centric approach enhances customer loyalty and strengthens the bakery's brand identity.

Challenges and Opportunities

Despite its popularity, Back in the Day Bakery Savannah faces challenges common to many small businesses in the food industry. These include fluctuating ingredient costs, competition from larger chains, and the need to adapt to evolving consumer preferences without compromising traditional values.

Opportunities for growth could involve expanding menu options to include more dietary-friendly items, increasing online ordering capabilities, or exploring limited-time seasonal specials that maintain the bakery's nostalgic theme while attracting new customers.

Customer Experience and Feedback

Analyzing consumer reviews from platforms such as Yelp and TripAdvisor reveals a generally positive consensus regarding Back in the Day Bakery Savannah. Customers frequently praise the friendly staff, the welcoming ambiance, and, most importantly, the quality of the baked goods.

Notably, the bakery's banana pudding and signature cakes receive repeated commendations, often described as "mouthwatering" and "comfort food at its finest." Some feedback points to limited seating during busy times, which may be a consideration for visitors planning their visits.

Pros and Cons Summarized

- **Pros:** Authentic Southern recipes, high-quality ingredients, consistent product quality, charming atmosphere.
- **Cons:** Limited seating, fewer options for dietary restrictions, slightly higher prices compared to mass-market bakeries.

These insights help contextualize Back in the Day Bakery's position as a specialty bakery focused on tradition rather than scale or trend-driven innovation.

Back in the Day Bakery Savannah continues to be a cherished part of Savannah's culinary landscape, offering a genuine taste of Southern baking

heritage. Its focus on quality, tradition, and community ensures it remains relevant and well-regarded amidst a dynamic and evolving food scene. For those seeking an authentic, nostalgic bakery experience, it remains a quintessential destination in the heart of Savannah.

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back in the day bakery savannah: *The Back in the Day Bakery Cookbook* Griffith Day, Cheryl Day, 2012-03-06 Fire up your oven with recipes from what Paula Deen calls one of the must-eat-at-places in Savannah Nationally recognized and locally adored for its decadent homespun desserts and delicious rustic breads, Back in the Day Bakery is a Savannah landmark. As Paula Deen says in her foreword, Cheryl and Griff Day bake decadent treats, but they also bake wonderful memories that stay with you forever. To celebrate the bakery's tenth anniversary, this duo has written a book filled with customers' favorite recipes. It's packed with Cheryl and Griff's baking know-how plus recipes for their famous Buttermilk Biscuits, Old-Fashioned Cupcakes, Chocolate Bread, Cinnamon Sticky Buns, S'more Pie, Almond Crunchies, Drunk Blondies, Pinkies Chocolate Lunch-Box Treats, Rustic Cheddar Pecan Rounds, and much more. Irresistible full-color photographs of food and behind-the-scenes bakery shots will give readers a glimpse into the sweet daily life at the bakeshop. Celebrating family traditions, scratch baking, and quality ingredients, *The Back in the Day Bakery Cookbook* is like a down-home bake sale in a book.

back in the day bakery savannah: *Back in the Day Bakery Made with Love* Cheryl Day, Griffith Day, 2015-03-24 Cheryl and Griffith Day, authors of the New York Times bestselling *Back in the Day Bakery Cookbook*, are back with more recipes to make with love. Who needs store-bought when baking things at home is so gratifying? In this follow-up to their smash-hit first book, the Days share ways to lovingly craft not only desserts, but also breakfast pastries, breads, pizza, and condiments. The book features more than 100 new recipes, including some of the bakery's most requested treats, such as Star Brownies and the Cakette Party Cake, as well as savorys like Chive Parmigiano-Reggiano Popovers and Rosemary Focaccia. Cheryl and Griff share their baking techniques and also show readers how to put together whimsical decorations, like a marshmallow chandelier and a best-in-show banner. With pure delight woven throughout the pages, *Back in the Day Bakery Made with Love* is sure to please Cheryl and Griff's fans nationwide.

back in the day bakery savannah: *The Rise* Marcus Samuelsson, 2020-10-27 An Eater Best Cookbook of Fall 2020 • This groundbreaking new cookbook from chef, bestselling author, and TV star Marcus Samuelsson celebrates contemporary Black cooking in 150 extraordinarily delicious recipes. It is long past time to recognize Black excellence in the culinary world the same way it has been celebrated in the worlds of music, sports, literature, film, and the arts. Black cooks and creators have led American culture forward with indelible contributions of artistry and ingenuity from the start, but Black authorship has been consistently erased from the story of American food. Now, in *The Rise*, chef, author, and television star Marcus Samuelsson gathers together an unforgettable feast of food, culture, and history to highlight the diverse deliciousness of Black cooking today. Driven by a desire to fight against bias, reclaim Black culinary traditions, and energize a new generation of cooks, Marcus shares his own journey alongside 150 recipes in honor

of dozens of top chefs, writers, and activists—with stories exploring their creativity and influence. Black cooking has always been more than “soul food,” with flavors tracing to the African continent, to the Caribbean, all over the United States, and beyond. Featuring a mix of everyday food and celebration cooking, this book also includes an introduction to the pantry of the African diaspora, alongside recipes such as: Chilled corn and tomato soup in honor of chef Mashama Bailey Grilled short ribs with a piri-piri marinade and saffron tapioca pudding in homage to authors Michael Twitty and Jessica B. Harris Crab curry with yams and mustard greens for Nyesha Arrington Spiced catfish with pumpkin leche de tigre to celebrate Edouardo Jordan Island jollof rice with a shout-out to Eric Adjepong Steak frites with plantain chips and green vinaigrette in tribute to Eric Gestel Tigernut custard tart with cinnamon poached pears in praise of Toni Tipton-Martin A stunning work of breadth and beauty, *The Rise* is more than a cookbook. It's the celebration of a movement.

back in the day bakery savannah: Food Lovers' Guide to® Charleston & Savannah Holly Herrick, 2011-12-20 Savor the Flavors of Charleston & Savannah Charleston and Savannah. These two storied southern cities, just 110 miles apart, boast their own thriving culinary scenes and together encompass the heart of Lowcountry cuisine. In *Food Lovers' Guide to Charleston & Savannah*, seasoned food writer Holly Herrick shares the inside scoop on the best places to find, enjoy, and celebrate these culinary treasures. She explores the best of both of these classic southern beauties and even a little in between. A bounty of mouthwatering delights awaits you. With delectable recipes from the renowned kitchens of iconic eateries, diners, and elegant dining rooms, *Food Lovers' Guide to Charleston & Savannah* With delectable recipes from the renowned kitchens of iconic eateries, diners, and elegant dining rooms, *Food Lovers' Guide to Charleston & Savannah* is the ultimate resource for food lovers Inside You'll Find: • Favorite restaurants and landmark eateries • Farmers' markets and farm stands • Specialty food stores, markets and products • Food festivals and culinary events • Recipes from top Charleston and Savannah chefs • Cooking classes • The cities' best cafes, taverns, and wine bars • Local food lore and kitchen wisdom

back in the day bakery savannah: Good Company (Issue 1) Grace Bonney, 2018-05-01 Inspired by the success of her latest book, *In the Company of Women*, Grace Bonney's *Good Company* will provide motivation, inspiration, practical advice, and a vital sense of connection and community for women and nonbinary creatives at every stage of life. Each issue of *Good Company* focuses on one overarching theme, including Change, Fear, Community, Mentors, and much more. Content includes first-person essays and pep talks from well-known creatives, studio visits and interviews, group discussions, and in-depth explorations of specific fields and niches, from designers in rural areas to the next generation of publishers providing platforms for marginalized voices and communities. With its emphasis on the power of inclusivity, community, and embracing our differences, *Good Company* provides an energetic, safe, and supportive place to connect, learn, grow, and work through the challenges that creative people experience in pursuing their passions and dreams.

back in the day bakery savannah: 50 Pies, 50 States Stacey Mei Yan Fong, 2023-06-13 IACP Cookbook Award Winner • A deliciously unique love letter in pie crust to every state—a delicious portrait of the country with more than 50 recipes for extraordinary pies that taste just like home. (Jessie Sheehan, author of *Snackable Bakes*) There's nothing quite so American as a slice of pie. That's what Stacey Mei Yan Fong learned growing up in Singapore and Hong Kong, watching movies set in the United States and dreaming about taking a road trip from coast to coast, stopping at diners along the way. After college in Savannah and a decade as a fashion designer, Stacey turned her passion for home baking into an ode to her chosen home: honoring the people, places, and flavors that made her love this country with a pie for each state. Each pie is an impressive, whimsical tribute that encapsulates a state's unique flavors and honors its culture, including: South Dakota's Wild Rice Pudding Pie Illinois's Deep Dish Pumpkin Pie Kentucky's Derby Pie with Blackberry Sauce Mississippi Mud Pie Idaho's Mashed Potato Pie with Hash Brown Crust and Scallop Potato Topping Georgia's Sweet Tea Peach Pie with Pecan Crumble North Dakota's Tater Tot Hot Dish Pie And bonus pies to honor Stacey's trajectory from Southeast Asia to her Brooklyn home,

like: A Pandan Custard Pie for her birthplace of Singapore A Kope Jahe Pie in honor of her childhood in Indonesia A Honey Peach Pie for her time at the Savannah College of Art and Design And a Bagel Order Pie to celebrate her forever New York City home Every pie is an opportunity to celebrate (or defend) your home state, presented in a beautifully packaged cookbook that is everything we need more of right now (Cheryl Day, author of Cheryl Day's Treasury of Southern Baking). Bake your way through and you'll taste the full range of flavors that America has to offer. With recipes organized like the all-American roadtrip we've all wanted to complete, this book is a journey through the wonders of pie for bakers of all skill levels—and the story of one extraordinary woman who chose to make this place her home.

back in the day bakery savannah: Desserts The Editors of Food & Wine, 2017-09-05 Who doesn't want to indulge in a giant s'mores bar layered with a crazy-crunchy graham cracker crust, fudgy chocolate filling and a dreamy mile-high meringue? Desserts brings together the best sweet dishes published by Food & Wine magazine over the past 30 years. It's chockful of tried-and-true keepers, including Stephanie Izard's Skillet Graham Cake with Peaches and Blueberries, Gooley Chocolate Chip Sandwich Bars, and star pastry chef Dominique Ansel's take on marshmallows. Enjoy smart and informative cooking tips and discover recipes from such food aficionados as Ina Garten, Rick Bayless and Jacques Pepin as well as Dorie Greenspan, Tom Colicchio and Joanne Chang. Gorgeous color photographs throughout provide endless inspiration in this expertly curated collection. No matter the dessert—cakes, pastries, cookies and bars, pies and tarts, frozen treats and candies—Desserts has you covered!

back in the day bakery savannah: Stefan Loose Reiseführer E-Book USA, Der Osten Maria Edwards, Stephen Keeling, Todd Obolsky, AnneLise Sorensen, Georgia Stephens, Greg Ward, 2025-02-05 Stefan Loose E-Books sind besonders praktisch für unterwegs und sparen Gewicht im Reisegepäck! E-Book basiert auf: 8. Auflage 2025 Seit fünf Jahrhunderten zieht das „Land der unbegrenzten Möglichkeiten“ Reisende mit großen Träumen und Hoffnungen im Gepäck an. Wer immer die Vereinigten Staaten heute besucht, bringt nach wie vor ganz bestimmte Vorstellungen mit. Der amerikanische Einfluss & ist weltweit so prägend, dass man beim ersten Besuch weniger das Gefühl hat, fremden Boden zu betreten, als vielmehr auf Schritt und Tritt Bekanntem zu begegnen. Längst vertraut aus Film und Fernsehen sind uns die Großstadt-Skylines, die gelben Taxis, das Geräusch der amerikanischen Polizeisirenen, die endlosen von Dinern gesäumten Highways und die Briefkästen, die einem Peanuts-Comic entsprungen scheinen. Mit den vorliegenden Reiseführern USA Der Osten und USA Der Westen liegen zwei wertvolle Reisebegleiter aus der Reihe Stefan Loose vor. Beider Bände wurden in Zusammenarbeit mit dem englischsprachigen Reisehandbuch Rough Guide erarbeitet. Die Autoren stellen umfassend und detailliert, kenntnisreich und begeistert das Reiseland USA vor. Zahlreiche Farbfotos geben einen ersten Eindruck, zahlreiche Tipps zu Reisemöglichkeiten, Unterkünften und Restaurants runden die Vielfalt an Informationen ab. Neu ist der 16-seitige Farbatlas. Wie in allen Loose Travelhandbüchern kommen natürlich auch die Tipps für Einreise, die Hintergrundinformationen zu Land und Leuten, Politik und Umwelt nicht zu kurz. Unser Tipp: Erstelle deinen persönlichen Reiseplan durch Lesezeichen und Notizen... und durchsuche das E-Book mit der praktischen Volltextsuche!

back in the day bakery savannah: The Great American Chocolate Chip Cookie Book Carolyn Wyman, 2013-11-05 Full of fun facts, myths, secrets, and cookie recipes apt to make you as famous as Amos among your family and friends, The Great American Chocolate Chip Cookie Book makes for great reading and great baking. The advent and swift rise of the chocolate chip cookie offers some of the best stories in American myth-making and king-making. It might feel like this favorite treat is part of our national heritage, perhaps dating back to the founding fathers, but not until 1930 was the first batch impulsively baked in the kitchen of a Massachusetts inn. How quickly it became our nation's favorite is what makes the chocolate chip cookie more relentlessly American than even apple pie. Easily commodified and mass-produced, it birthed new business moguls overnight, ultimately accounting for more than half of all homemade cookies, with sales of 6 billion packaged cookies annually in the U.S.—it's the stuff of legend. Revisit the Toll House Inn kitchen of Ruth

Wakefield, who one fateful day took an ice pick to a block of chocolate and sprinkled it into her cookie dough, spawning a national craving that continues unabated to this day. Get to know the first chocolate chip cookie-preneurs and their unlikely success stories. Did you know that Wally "Famous" Amos was a successful music talent agent who signed Dionne Warwick and Simon and Garfunkel to recording contracts before he decided a brighter future lay in perfecting his dear aunt's irresistible cookie recipe? Or that Mrs. Fields was a determined young trophy wife whose husband said her idea of trying to sell her chunky, chewy cookies would never work? And the recipes are packed into this book like brown sugar in a measuring cup, from close approximations of the original Toll House and Mrs. Fields recipes to creative variations like Cake Mix Chocolate Chip Cookies and Pudding Chocolate Chip Cookies. Vegan, gluten-free, and low-fat/low-cal recipes are here, too. So whether you prefer yours crunchy or soft, with or without nuts, you'll be delighted by the wealth of fun facts and delicious recipes in *The Great American Chocolate Chip Cookie Book*—and you're sure to be scrambling for the pantry or nearest bakery to feed your craving.

back in the day bakery savannah: SOUTHERN LIVING Best Drives & Dives The Editors of Southern Living, 2017-04-28 Some of the South's serendipitous charms lie around the bend of a less-traveled road - an oyster shack, a hillside lit up by wildflowers, a Delta juke joint. Follow our advice in *Southern Living Best Drives & Dives* to chart an iconic path across the South, and create a memorable drive of your own.

back in the day bakery savannah: USA, der Osten Dirk Krüger, 2012-02-06 Gründlich aktualisierte Neuauflage! - Jenseits der Ostküste ist auch die Mitte des Landes abgedeckt - in Zusammenarbeit mit den Amerikaexperten der englischsprachigen Rough Guides - Zu jeder Region und Metropole gibt es Stefan Loose Travel Tipps

back in the day bakery savannah: Cooking with Love Carla Hall, 2012-11-06 Collects one hundred twenty-five recipes that adapt favorite comfort foods for overall taste enhancement, including spicy carrot ginger soup, chicken pot pie and five-flavor pound cake.

back in the day bakery savannah: Fodor's In Focus Savannah Fodor's Travel Guides, 2019-09-10 Ready to experience Savannah? The experts at Fodor's are here to help. Fodor's InFocus Savannah travel guide is packed with customizable itineraries with top recommendations, detailed maps of Savannah, and exclusive tips from locals. Whether you want to learn haunted history during a ghost tour, take a river boat cruise, or taste locally-made beer, this user-friendly guidebook will help you plan it all out. Our local writers vet every recommendation to ensure that you not only make the most of your time, but that you also have all the most up-to-date and essential information you need to plan the perfect trip. Fodor's InFocus Savannah includes: ● AN ULTIMATE EXPERIENCE GUIDE that visually captures the top highlights of Savannah. ● SPECTACULAR FEATURES throughout, including special features on the best Savannah barbecue, Gullah culture, and family-friendly activities. ● ITINERARIES for various trip lengths help you maximize your time. ● DETAILED MAPS help you plot your itinerary and navigate confidently. ● EXPERT RECOMMENDATIONS ON HOTELS AND RESTAURANTS offer options for every taste. ● TRIP PLANNING TOOLS AND PRACTICAL TIPS include: guides to getting around, saving money and time, beating the crowds; and a calendar of festivals and events. ● LOCAL INSIDER ADVICE tells you where to find under-the-radar gems, along with the best walking tours. ● HISTORICAL AND CULTURAL OVERVIEWS add perspective and enrich your travels. ● NIGHTLIFE TIPS - how to best enjoy Savannah by night, from best evenings for a night out to street etiquette. ● COVERS: Hilton Head, the Lowcountry, Tybee Island, Savannah's Historic District, the Bonaventure Cemetery, and more. ABOUT FODOR'S AUTHORS: Each Fodor's Travel Guide is researched and written by local experts. Fodor's has been offering expert advice for all tastes and budgets for over 80 years. Planning on seeing more of the region? Check out Fodor's In Focus Charleston, Fodor's The Carolinas and Georgia, and Fodor's Florida.

back in the day bakery savannah: *Savannah - The Delaplaine 2022 Long Weekend Guide* Andrew Delaplaine, 2021-10-20 A complete guide for everything you need to experience a great Long Weekend in historic SAVANNAH. (Also nearby Tybee Island.) One of my favorite places

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