



Cakes and Cookies

Bakeries around NYC

Cakes and Cookies



- From wedding cakes, to homemade cookies, every one is different. Cakes and cookies are great ways to express yourself and your feelings. They can also come from family, ethnic or religious traditions. Each time you bake a cake or a cookie you are sharing something new with the world.

Insomnia Cookies



Insomnia cookies, located at 82nd and 2nd.

Jake, the baker at Insomnia, Learned to bake from his mother when he was 10. Jake's favorite cookie is white chocolate Macadamia. He loves working at Insomnia Cookies because he gets To bake all day long.



A worker at Insomnia Cookies.



Freshly baked cookies, Straight from the oven.

Two Little Red Hens



Two Little Red Hens Bakery, on 86th and 2nd



A raspberry cake at Two Little Red Hens



A man ices a cake back In the kitchen

Sugar and Plum



(Left) Sugar and Plumm 's delicious cakes.

(Below) The signature macaroons at Sugar and Plumm

Gigi, a worker at Sugar and Plumm has been working there for 2 years. Her favorite item they sell is the Brooklyn Blackout cake. Their most popular items are the chocolate chunk cookie and their famous macaroons.



Levain Bakery



Delicious Levain cookies on display with bakers are hard at work in the back.

Merveilleux



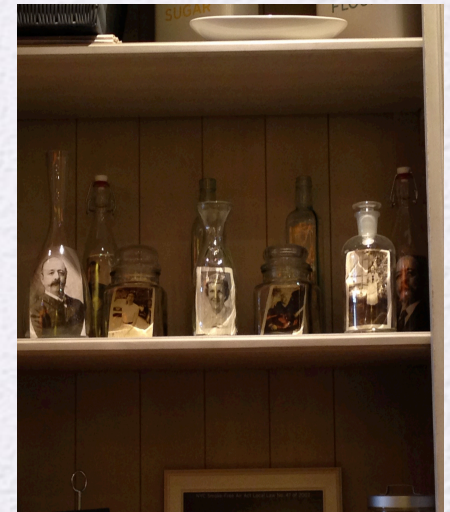
- Merveilleux bakery
- On 78th and 2nd.

Merveilleux is a Belgian desert originated in France. It is light, crunchy and delicious!



The light, crunchy Merveilleux Sold at O Merveilleux.

The Belgian relatives Of the owner of O Merveilleux



Jamie Kramer



Jamie, hard at work baking cupcakes.



Jamie's finished work. Adorable!

Jamie Kramer doesn't just bake for fun, she also bakes things like Hamen Tashen for Jewish holidays.

Helaine Reifowitz



Helaine's Mother's Day cake.



Helaine Reifowitz, baker at home!

Cookies and Cakes

Cakes and cookies come in many different shapes and sizes. But whatever his/her final products may look like, each and every baker expresses something about him/herself through baking.. Cakes and cookies can also represent family, ethnic or religious traditions.

INSOMNIA COOKIES

We all know Insomnia Cookies as the warm, soft, gooey and delicious cookies that we buy in the shop across the street from school, but there's more to it than that. Sam Berkowitz founded insomnia Cookies in 2003, while he was still attending college at the University of Pennsylvania. Sam delivered cookies to kids on campus late at night. In 2004, the first Insomnia Cookies store was opened in Syracuse, N.Y. There are now 40 locations in the U.S. They don't just sell cookies, but they also participate in food donations.

MERVEILLEUX

When you hear the word Merveilleux, it sounds like some fancy term you'll never be able to spell. But what Merveilleux really is, is light, crunchy meringue, whipped cream and either dark chocolate or white chocolate shavings, or Speculoos. Merveilleux were originally created in France, and served to the royalty there, but soon, they became very popular in Belgium. At her 2nd Avenue store, O Merveilleux, Anne Sophie Diotallevi makes Merveilleux just like the ones she ate in Belgium as a child.

Bakers at Home

Part 1: Jamie Kramer

Jamie Kramer, a 32-year-old doctor has a hobby she loves - baking. Her mother taught her to bake when she was in her first year of medical school. She started baking because her mom was a good baker, and she wanted to bake like her. Jamie bakes for her friends and her co-workers at the hospital. Jamie also bakes on Jewish holidays. She bakes jelly doughnuts, and honey and apple cakes. She also bakes the traditional Jewish cookies called hamen tashen on Purim.

Part 2: Jane Kaufman

Jane Kaufman, another doctor, plus wife and mother of 2 girls, also bakes on occasion. “I make Great-grandma Doris’s mandel bread because it is tasty and it makes us think about Doris (who died last year.) Also, it is a traditional food made by Jews in Eastern Europe for generations - one way to feel connected with our ancestors.” Jane’s story is an example of an ethnic and family tradition.

Baking is not only fun and delicious, but it can be a career and/or help us remember who we are and where we come from.