

Easy
make-
ahead
meals

Our Best Comfort Food

115 Feel-Good Recipes

Pizza, Pasta,
Pancakes,
Pie & more

**MMM ...
Melly
Goodness
Mac & Cheese**

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**30 BREAKFASTS
Worth Waking Up To!**

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AROUND THE COUNTRY CLASSIC TREATS

Across the country, small bakeries and companies are making modern versions of the foods that delighted us as kids. Here, some of our favorites. —Casey Barber



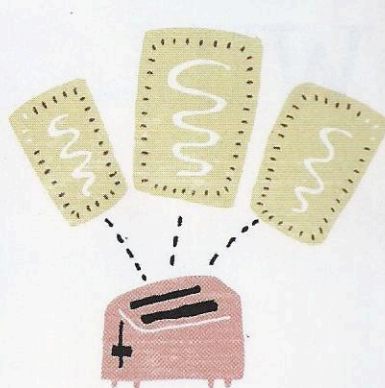
FRIED PIES

Leave it to Portland, Oregon, to have a food cart dedicated to deep-fried hand pies worthy of a country fair. The **Whiffies** (whiffies.com) menu rotates through classic fruit flavors, a coconut and chocolate candy bar version, and flaky chicken potpies.



ICE CREAM SANDWICHES

Why settle for any old ice cream sandwich when you can sink your teeth into **Ruby Jewel's** (rubyjewel.net) vanilla bean ice cream smashed between homemade cookies? The sandwiches, handmade in Portland, Oregon, can be found in natural foods markets throughout the western United States.



TOASTER PASTRIES

Megan Gordon, of **Marge Bakery** (margebakery.com), sells her all-butter-crust pies and a homemade version of Pop-Tarts, packed with old-fashioned fillings such as Shaker lemon or chocolate-hazelnut spread, at San Francisco area farmer's markets and cafés.

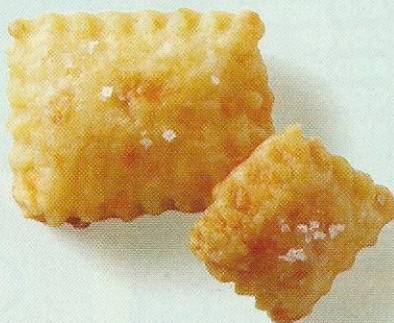


ICE CREAM

Ice cream cones were a newfangled hit at the 1904 World's Fair in St. Louis, and at **Crown Candy Kitchen** (crowncandykitchen.net)—one of the city's oldest soda fountains—the treat still gets top billing. Made daily in a copper kettle, the ice cream is churned into milk shakes, malts, banana splits, and more.

MAKE A DIY CLASSIC

Crunchy, cheesy, buttery, and just salty enough, the homemade version of a favorite store-bought treat might be even more addictive than the original.



Homemade Cheez-Its

Prep: 10 minutes Chill: 1 hour
Bake: 15 minutes Oven: 375°F

- 8 ounces extra-sharp cheddar cheese, coarsely shredded
- ½ stick unsalted butter, at room temperature (4 tablespoons)
- 1 teaspoon kosher salt
- 1 cup all-purpose flour
- 2 tablespoons ice water



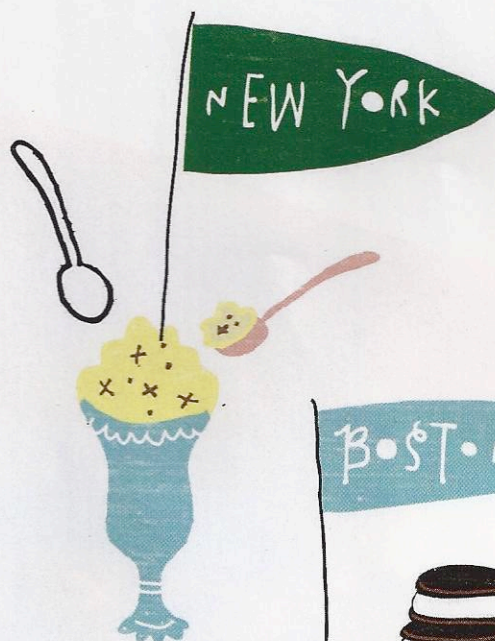
HOMEMADE S'MORES

Step into a veritable Chicago candyland at **Sweet Mandy B's** (sweetmandybs.com), where parents scarf down gooey homemade s'mores alongside their kids. Order cookies studded with M&M's and rainbow sprinkles for a throwback party treat.



MALTED MILK BALL BLONDIES

Unexpected tweaks to classic treats is the stock in trade at **Baked** (bakednyc.com). From malted milk ball blondies to peanut butter- and chocolate-layered Rice Krispies treats, the Brooklyn bakery ramps up childhood lunch box nostalgia.



BANANA PUDDING

Though cupcakes are the big draw at **Sugar Sweet Sunshine** (sugarsweetsunshine.com) on Manhattan's Lower East Side, the smooth, rich banana pudding is the bakery case's stealth superstar. Hint: The tart and not-too-sweet lemon cupcakes are not to be missed.



HOMEMADE OREOS

All of Boston lines up for Joanne Chang's sweet treats at **Flour Bakery & Café** (flourbakery.com). Cookie lovers wait patiently for their favorites to cool—such as homemade Oreos (if they're lucky enough to score one). Pop-Tart lovers rejoice at the awe-inspiring handmade versions.

1. In the bowl of a stand mixer fitted with a paddle attachment, mix cheese, butter, and salt. Add flour and mix on low speed (dough will be pebbly). Slowly add the water and mix until dough forms a ball.

2. Pat dough into a disk. Wrap with plastic wrap; refrigerate for 1 hour.

3. Preheat oven to 375°F. Line two baking sheets with parchment paper. Divide dough into two portions; roll each portion to a

very thin ($\frac{1}{8}$ inch or less) 10×12-inch rectangle. Using a fluted pastry cutter, cut dough into 1-inch squares. Transfer squares to baking sheets.

4. Bake for 15 to 17 minutes or until puffed and browning at the edges. Watch carefully to avoid burning. Immediately transfer crackers to wire racks to cool.

Makes about 60 crackers (15 servings).

Per serving: 118 cal., 8 g total fat (5 g sat. fat), 24 mg chol., 226 mg sodium, 7 g carb., 0 g fiber, 5 g pro.