

DESTINATION HYATT



Old-Fashioned Sweets

It's no wonder that classic desserts have made a strong comeback in recent years: they're little treats that evoke simpler times and the welcoming aromas of a warm kitchen. Here are five old-fashioned favorites we all grew up with and some of the top spots to enjoy them.

Cherry Pie: Round Top Café in Texas takes pie seriously: an entire menu is expressly devoted to it. If you're in Houston, Austin or San Antonio, getting there isn't much of a detour; it's equally close to all three. If you fall in love with the pies, have them delivered once a month for life (www.royersroundtopcafe.com).

Coconut Cream Pie: For 20 years, Dahlia Bakery in Seattle, one of several eateries owned by Tom Douglas (www.tomdouglas.com), has been the well-known home to the triple coconut cream pie—it's in the crust, the custard and shaved on top.

Bananas Foster: This flambéed dessert is the most requested item at Brennan's in New Orleans and has

earned the fine dining establishment heaps of accolades ever since its creation in 1951 (www.brennansneworleans.com).

Brownies: Baked, the retro-chic shop in Brooklyn and Charleston, SC, specializes in sweets that evoke the classics, like Diner Double Dark, but their dense, decadent brownies have people hooked (www.bakednyc.com).

Red Velvet Cake: Susan Sarich, aka SusieCakes, bakes up a batch of nostalgia in her four shops in southern California, including an award-winning three-layer Southern Red Velvet Cake; the cupcake incarnation won first place in Los Angeles' Cupcake Challenge (www.susiecakesla.com).

—Carrie Havranek

SCIENCE
TINKERING WITH

FUEL FOR
WHAT'S THE BEST

JOURNALS
EXPLORING THE

LOCAL C
HUNTINGTON BEACH