

# 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](http://www.royersroundtopcafe.com)).

**Coconut Cream Pie:** For 20 years, Dahlia Bakery in Seattle, one of several eateries owned by Tom Douglas ([www.tomdouglas.com](http://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](http://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](http://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](http://www.susiecakesla.com)).

—Carrie Havranek

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