

# THE AUSTIN CHRONICLE

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## FOOD

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### VBW'S BEST SWEET BITES OF 2010

- 1) LEMON-CURD TARTS FROM CAKE & SPOON BAKING CO.**  
A perfectly puckery lemon filling encased in an incredibly flaky crust: my favorite guilty pleasure all year long.
- 2) BLACKBERRY FRIED PIE WITH VANILLA CUSTARD ICE CREAM AT MONUMENT CAFE** These summer treats made from scratch are truly marvelous.
- 3) FRESH-SQUEEZED LEMONADE AND LIMEADE AT MONUMENT CAFE** A tart and refreshing pairing with any meal.
- 4) GLUTEN-FREE CHOCOLATE CAKE BY ALAIN BRAUX AT PEOPLES RX** Celiac sufferers can rejoice because this delectable recipe alone is worth the price of his new book.
- 5) JOYOUS ALMOND PIE BY KATY FRANCESCHINI AT FARADAY'S HOLIDAY BAKING CONTEST** It didn't win the contest this year, but it was my personal favorite entry.
- 6) BASIL-LIME REFRESCO FROM FÊTE ACCOMPLI**  
A restorative treat to sip while strolling the Downtown Farmers' Market on summer Saturday mornings.
- 7) BLUE HERON FARM BOURBON CAJETA AT ANTONELLI'S CHEESE SHOP** *Cajeta* is an absolutely fabulous complement to brownies, cakes, ice cream, or coffee; also good right from the spoon.
- 8) FIG AND WALNUT CONSERVE FROM CONFITURAS**  
This chunky local spread married well with baked brie *en croûte* at holiday parties.
- 9) WILD PLUM JELLY FROM HAIRSTON CREEK FARM**  
My own plum jelly is getting better, but Sarah Rowland's wonderfully tart version is the standard to which I aspire.
- 10) BOURBON BUTTERED PECAN AND SALTY CARAMEL FLAVORS OF JENI'S SPLENDID ICE CREAMS FROM ROYAL BLUE GROCERY**  
These artisanal ice creams from a little Ohio company are a decadent, extravagant frozen treat.