

## VBW's Best Sweet Bites of 2010

BY VIRGINIA B. WOOD, JANUARY 7, 2011, FOOD

- 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.

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