

The NEW AVE

Bakeries and Sweets

1 Casa Blanca Bakery

7988 New Hampshire Avenue, Hyattsville, MD 20783 (301) 445-3001

The fragrance and selection in this panaderia and torilleria are wonderful, so linger awhile over a cup of hot coffee and a freshly baked roll or pastry at very reasonable prices. There are many to choose from, so consult the friendly staff to help with your selection. If you're hosting a special meal or attending one as a guest, consider



taking home one of Casa Blanca's beautiful layer cakes in flavors like cappuccino and chocolate. You can also order cake by the slice!

Tiffin / Udupi Palace

1341 University Boulevard East, Takoma Park, MD 20912 (301) 434-9200 www.tiffinrestaurant.com

Udupi Palace, the wildly popular South Indian vegetarian restaurant recently merged with Zagat-rated Tiffin. Udupi's colorful array of legendary milk, fruit, honey, and nut-based pastries and candies keep patrons coming back for more. Most westerners are fond of gulab jamun — a milk-based dumpling bathed in rosewater syrup — so if you've never tried it, this is your chance!

7 Ten-4 Bakery

1401 University Boulevard East, Hyattsville, MD 20783 (240) 595-9649

The smell of freshly baked cookies, rolls, sweet breads, and cakes wafts through the doorway as you walk into this small Salvadoranstyle panaderia. This bakery carries goods from both Guatemala (which tend to



be more yeast-based sweet breads), and El Salvador (which rely on baking powder for a compact spongy texture). Guatemalan and Salvadoran breads are generally sweeter than American breads, and many have special fillings like meringue, milk, or fruit flavors. Ten-4 has an assortment of baked goods, so try something new!

La Chapina Bakery

1401 University Boulevard East, Hyattsville, MD 20783 (301) 408-3700

This Guatemalan-style bakery features freshly baked rolls, pastries, and cakes, along with hot coffee. So sit down and have a bite and chat with Lily, the friendly manager. Before this popular bakery opened, the owner tested over 75 different flours until he found the one most similar to the bakery he grew up with – which is why Guaemalans go out of the way to stop in and buy a little 'taste of home'. While you eat, consider which of the beautiful 10-inch layer cakes topped with whipped cream and fresh fruit will suit your next special occasion. This panaderia and pasteleria bakes all of their goods on-site daily, so the rolls, cookies and pastries taste as fresh as they look.

Caribbean Market

7505 New Hampshire Avenue, Takoma Park, MD 20912 (301) 439-5288

Caribbean Market bakes a host of Trinidadian and Guyanese desserts in-house, like coconut salara, currant roll, rum-flavored black cake, or grated coconut sugary cake. Be sure to try the pone, a dense sweet potato, yucca, and coconut cake,



spiced with nutmeg and raisin. For something more savory, try the cheese roll or Guyanese patti. Caribbean Market used to bake more varieties in-house but couldn't produce them fast enough to sell, so additional baked goods are brought down from New York, including tennis roll, Jamaican pinch bread, bulla cakes, and ever-popular spice bun, a thick fruit cake often enjoyed with cheese at Easter time.







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World of Fabrics

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The NEW AVE Walking Guides invite residents and visitors to explore the world on New Hampshire Avenue. The City of Takoma Park's NEW AVE project renews, revitalizes, and develops the many opportunities along the New Hampshire Avenue Corridor. To learn more, please visit www.theNewAve.com or call (301) 891-7119.

www.theNewAve.com

Takoma's Avenue of Opportunity

The NEW AVE

Bakeries and Sweets

Step into the New Ave bakeries, and you will truly feel you have traveled to a distant land. At your fingertips are a host of Latin American pastries and breads, dense spiced cakes from the Caribbean, and milk-based sweets from India.



Most are self-serve, so pick up a tray and tongs near the door to select your items. Many Hispanic baked goods are meant to be eaten with coffee or tea, so expect a drier consistency. Layer cakes are also available for your next special occasion, be sure to call ahead or sample in store by the slice!

