

Deliciously Dutch: A Baker's
Taste of Amsterdam

Donna Hay's Hot Cross Buns,
Madeleines, and More

bake

FROM SCRATCH®

68 All-New Recipes
for **Springtime**
Baking [From Cakes
to Dinner Rolls]

Buttercream
Blowout Amazing
Layer Cakes +
Buttercream
Tutorial

Crave-Worthy **Strawberry**
Icebox Cake page 22

MAR/APR 2020 VOLUME 8, ISSUE 2

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FEATURING

Our Do-It-All Bread Dough
The Essential Cheesecake
Carrot Cake Redo

Van Stapele Koekmakerij

Known for having the best cookie in Amsterdam, Van Stapele specializes in one thing and one thing only: dark chocolate cookies filled with melted white chocolate. With crisp outer edges, a chewy interior, and an indulgent white chocolate center, it's no wonder these cookies sell out before the day is done. Come rain or shine, locals line up outside the shop, extending around the corner of the street for a taste of these decadent cookies. If you're after that warm-from-the-oven cookie experience, have no fear. A new batch is pulled from the oven every 10 minutes to ensure that each customer gets that soul-warming feeling that can only come from a fresh-baked cookie.



GO THERE

Heisteeg 4
1012 WC Amsterdam



GO THERE

Pâtisserie Holtkamp

One of the most esteemed bakeries in Amsterdam, Holtkamp has been serving up elegant Dutch sweets since 1969. Owned and operated by the Holtkamp family, this is the place to go if you're craving Dutch classics like *tompoes* and *chipolatatartaart* (a cake made of Bavarian cream studded with glacé fruit, encased in a tender cookie, and covered in marzipan). Holtkamp isn't just a master of sweets. They supply the Dutch royal family with their famous *croquetten*: potato purée that's filled with either veal, prawns, or cheese and deep-fried until golden and exquisitely crunchy.

