

# IT'S DIY DAY

**Bake Your own Chocolate Chunk Cookies!**

Get Fat without spending tons!

# WHAT TO EAT?

**Best 5 places to get Fried Chicken in New York**

Everyone needs a little chicken..

# MUST HAVE

**Cult Baking Products that food bloggers swear by.**

Explore the secret of the baking

gods.



# BAKING BIBLE

## BEST Chocolate Chip Banana Bread

you'll ever taste in your life.



- 03 The Chocolate Chip Banana Bread Recipe that you need in your life .
- 04 Top 5 place to cue your Chocolate Chunk Cookies craving in NYC.
- 05 Baking Tools that Baking Gods swear by.
- 06 Laura Vilate - The woman makes our baking life easier.



# MUST TRY RECIPE

# CHOCOLATE CHIP BANANA BREAD

## INGREDIENTS

- 2 cups All-Purpose Flour
- 1 teaspoon of baking-soda
- 1 teaspoon of baking-powder
- 1/2 teaspoon of cinnamon
- 1 teaspoon of salt
- 1/2 cup of Brown Sugar
- 1/2 butter , softened
- 1 cup of semi-sweet chocolate chips
- 3 bananas, mashed
- 1 cup of yogurt
- 1 teaspoon of milk
- 2 eggs

## INSTRUCTIONS



Prep  
15 m

Cook  
1 h 10 m

Ready In  
1 h 25 m

1. Preheat oven to 325 degrees F (165 degrees C). Grease a 9x5-inch loaf pan, preferably glass.
2. Mix flour, baking powder, baking soda, and salt in a bowl. Stir bananas, milk, and cinnamon in another bowl.
3. Beat butter and sugar in a third bowl until light and fluffy. Add eggs to butter mixture, one at a time, beating well after each addition. Stir banana mixture into butter mixture. Stir in dry mixture until blended. Fold in chocolate chips until just combined. Pour batter into prepared loaf pan.
4. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 70 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack before slicing.



# BEST 5 PLACE IN NYC TO GET COOKIES FROM

## 1. Insomnia Cookies



Address : 304 W 14th St,  
New York, NY 10014

Opening Hours: 9AM - 3AM

Phone : (646)762-9313

## 2. Ben's Cookies



Address : 822 Broadway,  
New York, NY 10003

Opening Hours: 10AM -  
10PM

Phone : (646)590-1156

## 3. Levain Bakery



Address : 167 West 74th  
Street

Opening Hours: 10AM -  
6PM

Phone : (212)874-1618

## 4. by CHOLE



Address : 185 Bleecker  
Street, East Village

Opening Hours: 10AM -  
8PM

## 5. Mah-Ze-Dahr



Address : 28 Greenwich  
Avenue

Opening Hours: 10AM -  
10PM

Phone : (212)690-1156

## Baking Tools that will make your life easier.



**1. Silpat silicone baking mats are reusable, non-stick surfaces that promote even temperature/heat distribution.**

“I love those things so much. Nothing sticks, your cookie sheets remain immaculate, and they can be easily washed and reused over and over.”

— Belinda Louise Obfish, Facebook

**2 Bake-even strips will prevent high-rise centers, cracked tops, and crusty edges from forming.**

“Soak them in water and wrap them around your cake pans and BAM, you get nice flat cake tops perfect for frosting and layering.”

— jaxinthebox



**3. A cupcake corer will let you get ~fancy~ with your cupcakes and insert a hidden layer of deliciousness within.**

“Easily core cupcakes and fill with frosting, fruits, caramel, etc. You’ll impress your friends and family; they’ll think you spent hours on them!”

— kellid4d6b24489





# How a YouTube cooking sensation made the jump to TV fame.

## Laura Vitale

**From** the Wayne's World School of Broadcasting, Laura Vitale has gone from her basement studio to YouTube celebrity to the latest Cooking Channel Web-to-TV sensation.

After the economy went south in 2008 and her father closed his New Jersey restaurants, Vitale found herself without an outlet for her culinary skills and cooking passion. So, while remodeling their home, Joe Vitale went Garth and Wayne on his wife and built a model kitchen in their basement in hopes Laura would take the hint and whisk her way into the world of cooking videos. Four and a half years and more than 850 YouTube videos later, Vitale will debut her series, *Simply Laura*, on the Cooking Channel at 1:30pm Sept. 27.

The basement studio gathered dust for about a year, Vitale told the Daily Dot, but one night, after too many glasses of wine, she took the plunge. Her husband filmed her first show using a \$49 point-and-shoot video camera, but the admittedly rather crude early episodes captured the interest of fans who related to her charm, passion for food, everyday cooking skills, and ability to connect with her audience. Vitale now has more than 1.3 million YouTube highly engaged subscribers filling her comment field with requests for her take on their favorites dishes.

In speaking with Vitale and watching countless episodes of her YouTube series, her authentic take on food and its role in the home and hearth comes through loud and clear. Her technique may not be Cordon Bleu, and she may not chiffonade like a Culinary Institute of America graduate, but she gets the job done in a manner that makes her accessible to a wide variety of food fans.

"I never had an interest in going to culinary school," says Vitale. "My take on food is different—it's more about that the kitchen is the heart of the home and not another chore to do. It's the place you go to to prepare something for your friends and family or reward yourself after a long day."

"I have always thought the dining table is where laughs are shared and memories made," she continues. "I am here to celebrate that."

Screengrab via *Laura in the Kitchen*/YouTube



**Get Excited for**  
*our next Issue!*

#LET'S BLOW  
HIS MIND

10 ways to fill your  
man's stomach up with  
CHOCOLATES.

#IT FEELS THAI

Mango and Coconut  
Sticky Rice is coming to  
NYC!

#SUMMER IS  
HERE SOON

Dessert recipe that  
won't add into your  
waist line



BOMBOLONI WITH NUTELLA THAT WILL MAKE THE ITALIANS PROUD!

