

Standard Baking Co Pastries: A Taste of Tradition and Innovation

In the heart of Boston's North End, there's a bakery that has been serving up delectable treats since the 19th century. Standard Baking Co is a family-run business that has stood the test of time, thanks to their commitment to tradition and innovation.



Standard Baking Co. Pastries by Alison Pray

★★★★☆ 4.7 out of 5

Language : English
File size : 12207 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 178 pages



Standard Baking Co's pastries are made with the finest ingredients, and their recipes have been passed down through generations. Their classic pastries, such as their Boston cream pie and cannoli, are legendary in the city. But Standard Baking Co doesn't rest on their laurels. They're constantly innovating, creating new and exciting pastries that keep their customers coming back for more.

One of the things that makes Standard Baking Co so special is their attention to detail. Each pastry is crafted with care, and it shows. The result is a pastry that is not only delicious, but also beautiful to behold.

If you're looking for a taste of Boston, then Standard Baking Co is a must-visit. Their pastries are sure to delight your taste buds and leave you wanting more.

A History of Standard Baking Co

Standard Baking Co was founded in 1884 by Italian immigrants Antonio and Lucia Langone. The bakery was originally located on Hanover Street in the North End, and it quickly became a favorite spot for locals and tourists alike.

In 1914, Antonio and Lucia's son, Joseph, took over the business. Joseph was a skilled baker, and he expanded the bakery's menu to include a variety of new pastries. He also moved the bakery to its current location on Salem Street.

Joseph's son, Anthony, took over the business in 1947. Anthony continued to innovate, and he introduced many new pastries to the menu. He also expanded the bakery's wholesale business, and Standard Baking Co pastries began to be sold in grocery stores and restaurants throughout the Boston area.

In 1984, Anthony's son, Joseph Jr., took over the business. Joseph Jr. is the current owner of Standard Baking Co, and he continues to uphold the family tradition of baking delicious pastries.

Standard Baking Co's Classic Pastries

Standard Baking Co's classic pastries are a taste of Boston history. Their Boston cream pie is a must-try for any visitor to the city. The pie is made

with two layers of cake, filled with a rich vanilla custard, and topped with a chocolate glaze. It's a classic for a reason, and it's sure to please everyone.

Another classic pastry from Standard Baking Co is the cannoli. The cannoli is a fried pastry shell filled with a sweet ricotta filling. It's a delicious and decadent treat that's perfect for any occasion.

Standard Baking Co also offers a variety of other classic pastries, such as éclairs, cream puffs, and turnovers. All of their pastries are made with the finest ingredients, and they're sure to satisfy your sweet tooth.

Standard Baking Co's Innovative Creations

While Standard Baking Co is known for their classic pastries, they're also constantly innovating and creating new and exciting treats.

One of their most popular innovative creations is the cronut. The cronut is a hybrid pastry that combines the best of a croissant and a donut. It's made with a flaky croissant dough that's fried and then glazed. The result is a pastry that's both delicious and unique.

Standard Baking Co also offers a variety of other innovative pastries, such as the whoopie pie, the Boston cream donut, and the cannoli chip. All of their pastries are made with the finest ingredients, and they're sure to please even the most discerning palate.

Standard Baking Co's Commitment to Quality

Standard Baking Co is committed to using the finest ingredients in all of their pastries. They source their ingredients from local suppliers, and they never use any artificial flavors or preservatives.

Standard Baking Co's bakers are also highly skilled and experienced. They take pride in their work, and they're committed to creating delicious pastries that meet the highest standards of quality.

As a result of their commitment to quality, Standard Baking Co has won numerous awards over the years. They've been featured in publications such as The New York Times and The Boston Globe, and they've been recognized by organizations such as the James Beard Foundation and the Boston Magazine.

Standard Baking Co: A Boston Landmark

Standard Baking Co is a Boston landmark. They've been serving up delicious pastries to the city's residents and visitors for over a century. Their pastries are made with the finest ingredients, and they're sure to please everyone.

If you're looking for a taste of Boston, then Standard Baking Co is a must-visit. Their pastries are sure to delight your taste buds and leave you wanting more.



Standard Baking Co. Pastries by Alison Pray

★★★★☆ 4.7 out of 5

Language : English

File size : 12207 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

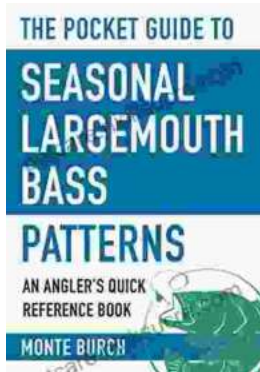
Word Wise : Enabled

Print length : 178 pages

FREE

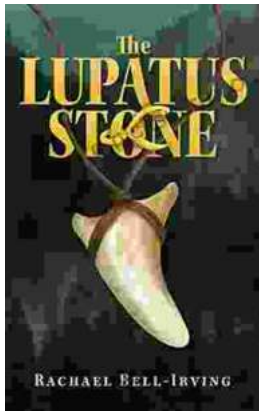
DOWNLOAD E-BOOK





The Essential Guide to Angler Quick Reference: Your Comprehensive Pocket Companion to Fishing Success

Embark on an unforgettable fishing adventure with Angler Quick Reference, your indispensable pocket-sized guide to angling success. This comprehensive companion...



The Lupatus Stone: A Wicked Conjuring

The Lupatus Stone is a powerful artifact that has been used for centuries to perform dark and sinister rituals. It is said to be the key to unlocking...