



Simply Delicious
Cupcakes



Level
Easy



Cook Time
20 min



Servings
1 dozen

Bake it!



Red Velvet Brownies



S'mores Brownies



Halloween Cookies

This you gotta try

Paninis and Subs on freshly baked bread



Add to Cart



Make Every Occasion Sweeter
with Baking Bread Crafted Catering

Order Now

Fresh bread.

Soft doughnuts.

Perfect Pies.





What We're About

Local, Family Owned

Exquisite designs with a taste "just like grandma use to make" – Whether your style is traditional or something with an edgy flare, you can be assured that we never compromise on the quality or service delivery of our products. Family owned and operated since 1989, Baking Bread continues to enjoy the distinct honor of sharing in the celebrations of families and businesses in New York City and surrounding areas.

Our logo salutes the two ladies who began working together in a local bakery 40 years ago and were trailblazers in a more innovative approach to wedding cake design in their own business. Known as Breaking Bread Special Affairs and now Breads & Sweets -Today, along with our great tasting cakes and award winning designs, our partnerships expand our services to offer full service wedding/event planning, fundraising and wholesale product opportunities.

Whether toasting newly weds, cheering for a favorite team, blowing out birthday candles, saying "hello" to new baby arrivals or saying "good-bye" to relocating friends, we are sincerely proud that our customers continue to make Mickeys part of their tradition. So, we say "Thank you" to our loyal customers for making us a part of your family.



The Cake Shop Known for Cookies

Baking Bread is a high end cake shop that takes inspiration from NYC's diverse melting pot and uses it to create gorgeous works of edible art, both stunning and delicious. Baking Bread is also known to make some of the world's best cookies, their signature line weighing in at a half pound each. Our incredible gourmet cupcakes and Half Pound Cookies are baked fresh each and every day. Cookies can also be covered in our signature frostings with sprinkles, halved and filled with two scoops of gelato for an amazing ice cream sandwich, or stacked 3x high to make the most unique little cookie cake ever, serving 6-8 people. Any of these things are available for local delivery *within range* or preorder for quick pickup by visiting this link.

Our shop is located on the basement level of a residential building at 251 West 18th Street in Manhattan, between 7th and 8th Avenues in the Chelsea neighborhood and a few blocks East of the famous Highline Park. The Local Red 1 subway line has a stop at the end of our block (West 18th Street) or we're a short walk from the 8th Avenue Blue A,C,E or Grey L lines at West 14th Street, or the 8th Avenue Local Blue C or E at West 23rd Street.

We are open all seven days a week from 11am until 9pm. Currently we offer no retail seating, however, you are more than welcome to grab a snack and go. Tastings and on-the-spot consultations are not available at this time, however we welcome you to schedule one by contacting us! We tend to occasionally sell out of some items, so we ask you to be patient with us in case this happens - a small shop like ours only has so much room and believe it or not, one oven!

Meet the Team



Chef Amy Stevens



Chef John Johnson



Chef Phil Langley



Menu

Cookies

 [ULTIMATE Chocolate Chip](#) [Oatmeal Raisin Cookies](#) [Cream Cheese Sugar Cookies](#) [Red Velvet Macadamia Nut](#) [Wafer Cookies](#) [Pumpkin Whoopie Pies](#) [Grandma Ruth's Snickerdoodles](#) [Macaroons](#) [Fortune Cookies](#) [Peanut Butter Oatmeal Cookies](#) [Mallowpuff Cookies](#) [Edible Cookie Dough](#) [single](#) [half dozen](#) [whole dozen](#)[Add to Cart](#)

Bread

 [Banana Bread](#) [Challah](#) [Multigrain](#) [Rye Bread](#) [Baguette](#) [Ciabatta](#) [Sourdough](#) [Whole Wheat](#) [Breadsticks](#) [Cornbread](#) [Pumpernickel](#) [White Bread](#) [Brioche](#) [Focaccia](#) [Soda Bread](#) [half loaf](#) [whole loaf](#)[Add to Cart](#)

