

Founder, Ernest Weil 2006

*I*magine being able to bake the world renowned delicacies you see pictured on the front of this pastry cookbook. The secret is out! Finally, Ernest Weil, founder of Fantasia Confections, has written a cookbook in which he shares the secrets of more than 150 of the bakery's most popular recipes. For over forty years, San Franciscans were pampered with their mouth watering cakes, pastries and cookies. Now, you too, the beginner baker as well as the advanced, can pamper and impress your friends and relatives by bringing these recipes to life.



Fantasia®
Confections
San Francisco



Love
to
Bake™
Pastry
Cookbook

40
Years of
Fantasia®
Confections'
Best
1948 - 1988

By Founder, Ernest Weil

Love
to
Bake™

Pastry Cookbook



By Ernest Weil

Love to Bake™ Pastry Cookbook

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Acknowledgements

- This is to thank my family and friends, who directly or indirectly helped and encouraged me to write this pastry cookbook.
- My wife, Margot, for being supportive of me while running Fantasia Confections and patient with me when I was messing up her kitchen while working on the pastry cookbook.
- My mother, Auguste Weil, for teaching me to bake and to enjoy it.
- My mother-in-law, Emmy Schwarz, for giving me her great recipes.
- My father-in-law, Josef Schwarz, for teaching me how to run a business.



Auguste Weil
Josef & Emmy Schwarz



Margot & Ernest Weil
(1946)



Ernest, Auguste, Lewis and Henry
(1964)

- Our four daughters, Evelyn Weil Rote, Susan Weil Lakatos, Karen Weil Morris, and Sandy Weil. They are the greatest. They worked so hard when we owned Fantasia Confections and all four helped to edit "My Story" and contributed to the book.



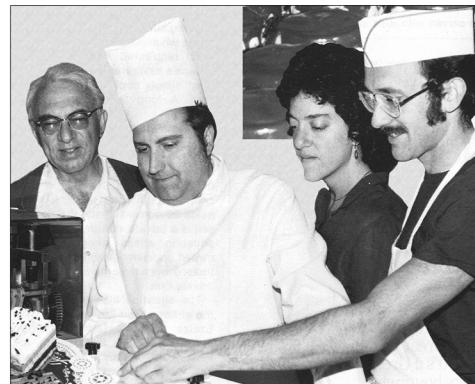
Evie, Susie, Karen, Sandy

My brother Lewis played a big part to make Fantasia Confections a success.
My brother Henry taught me how to make Fantasia Confections grow.
My son-in-law, Charley Lakatos, Fantasia Confections' equipment genius.
My brother Lewis' son, David Weil, Fantasia Confections' most capable financial officer.

Our close family members number around 50, so let me thank every one of them for helping at Fantasia Confections whenever needed, and also helping with the pastry cookbook. There is still one other family member I want to single out; my niece Nina Weil. Without her work at Fantasia Confections and even more hard work in helping me to write the pastry cookbook, there wouldn't be a pastry cookbook.



Denise, Kaete, Theo, Julia Maree



Ernest, Pastry Chef Rene Lidle, and Nina look on as Charley Lakatos demonstrates equipment.

Our great executive pastry chef and dear friend, Rene Lidle, drove from Lincoln, California, and with Nina baked almost every cake, pastry, cookie, and coffeecake that we feature in the pastry cookbook. I can't thank both of them enough for their help and dedication.

My sincere thanks to all of the wonderful Fantasia Confections family; without their hard work, loyalty, and great spirit, we wouldn't have succeeded. I really hope that someone from the Weil family or from the Fantasia Confections family will write another book with all of the stories they remember.

- To honor the memory of the following and show my deep appreciation of them, I want to acknowledge:
- Anna Wolff, my brother Henry's mother-in-law, who passed on to me her brother's "Konditor Mai" famous Florentine recipe.
 - Helen Jean, (my brother Lewis' wife) you will enjoy her Lemon Buttermilk Cake.
 - Helen, (my brother Henry's wife) her favorite recipe, Papaya Bundt Cake.
 - Denise Marrot, it would take too many pages to tell you about her. If you prepare her crepes suzette, included in the pastry cookbook, you will never forget her.
 - If it wasn't for Sara Marsaa, who worked for Fantasia Confections many years ago, I would not have met Paul Brigaerts. Sara arranged for Paul to work for me. Paul miraculously was able to read my handwritten recipes and directions, and was able to transcribe all of them into the computer. Chantal Marsaa helped with the illustrations of the recipes. The front cover, as well as all the black and white illustrations, were designed by my daughter Karen. My grandson, Sam, worked diligently on all the color photography and was responsible for the compilation of the book, making it printable for Falcon printers.
 - Before I go on, I want to acknowledge the "family testers": my grandson Jeffrey, soon to be a professional chef, and my four granddaughters, Hanna Weil Morris, Maya Weil Rote, Jenny Weil Lakatos, Michali Weil Rote.



Maya Weil Rote-Enjoying a homemade cake in Israel, years ago, baked by my eldest daughter, Evie...not quite as elegant as a Fantasia dessert, but apparently it tasted good!

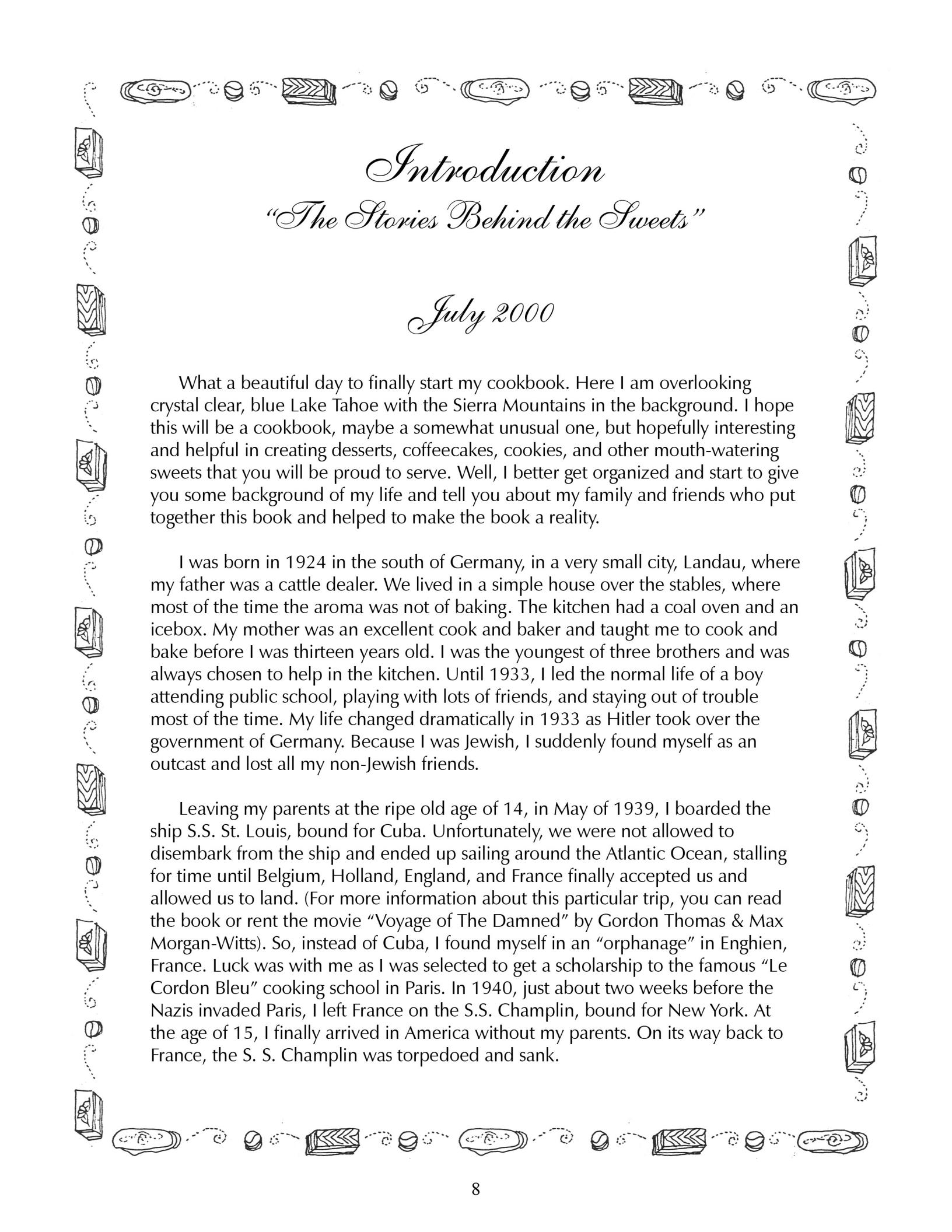
Doron Weil Rote-At six years old, tasting a Chocolate Chip Cookie...good old fashioned quality control!



- I would like to single out one other “family tester,” Emily Snyder. She was willing to test the most time consuming and difficult recipes. Her test reports were extremely helpful.
- Completing the family testers list are the following:
Adrienne Weil, Nancy Weil, Joyce Weil, Linda Weil, CoAnn Weil, Doris Berkowitz, and Trudi Opton Loscotoff.
- I want to acknowledge some “late comers” who helped to edit the cookbook: Natalie Werbner, along with my daughter, Susan, my granddaughter, Maya, Kathy Honniball, and Michael Lukas. A special thanks to Ken Debano of Falcon Books, our printers who advised us about how to put the book together.
- Last, but not least, I am so grateful to each of the volunteers who helped to “test bake” the recipes, and reassure me that all the “goodies” would come out correctly. Additionally, they were able to offer ideas on how to improve and clarify the directions. I have tried to list everyone and hope the list is complete.



Adam Akullian	Rena Guggenheim	Marnie Poms
Lois Ambrose	Shelly Halperin	Fran Provenzano
Sarah Ball	Ina Hoffman	Celia Rifkin
Steve Benne	Pam Hoffman	Melba Rosen
Karen Bevals	Taryn Hoffman	Sally Rosenman
Manfred and Toni Bock	Jennifer Horne	Judith Rosenthal
Judis Cabb	Zara Jaffee	Nancy Samuels
Judy Cannon	Bonnie Jonsson	Rhonda Sarnoff
Gladdys Chandler	Brenda Kahn	Mona Schoenfield
Debra Cole	Holly Kaufman	Linda Shapiro
Dan De Witt	Alina Kerson	Ruth Shavel
Judy Dickman	Susan Kilbourn	Jack Smith
Ruth Donig-White	Leana Knight	Marcia Stein
Wendy Draper	Cindy Koenigsberg	Ruth Steiner
Sandy Edwards	Liz Lauter	Michael Strauss
Ellen Feigenbaum	Dorothy Levy	Berta Sugarman
Dina Fishman	Rene and Erika Lidle	Kim Tulsky
Mary Beth Fleeger	Annette Liebergesell	Helen Wadman
Ann Foster	Norman Meunier	Mary Waldner
DeAnn Foster	Joan Michel	Necole Ward
Donita Foster	Ellie Miller	Kristen Washburn
Debbie Frank	Randy Mon	Helene Wickett
Jessica Fruitman	Karen Monson	Danielle Wiendorf
David Gluckman	Rene Neuhaus	Frank Wolf
Jessica Goldstein	Barbara Nevins	Maureen Woods
Nina Gordon-Kirsch	Ruth Oshinsky	Hila Yavnieli



Introduction

"The Stories Behind the Sweets"

July 2000

What a beautiful day to finally start my cookbook. Here I am overlooking crystal clear, blue Lake Tahoe with the Sierra Mountains in the background. I hope this will be a cookbook, maybe a somewhat unusual one, but hopefully interesting and helpful in creating desserts, coffeecakes, cookies, and other mouth-watering sweets that you will be proud to serve. Well, I better get organized and start to give you some background of my life and tell you about my family and friends who put together this book and helped to make the book a reality.

I was born in 1924 in the south of Germany, in a very small city, Landau, where my father was a cattle dealer. We lived in a simple house over the stables, where most of the time the aroma was not of baking. The kitchen had a coal oven and an icebox. My mother was an excellent cook and baker and taught me to cook and bake before I was thirteen years old. I was the youngest of three brothers and was always chosen to help in the kitchen. Until 1933, I led the normal life of a boy attending public school, playing with lots of friends, and staying out of trouble most of the time. My life changed dramatically in 1933 as Hitler took over the government of Germany. Because I was Jewish, I suddenly found myself as an outcast and lost all my non-Jewish friends.

Leaving my parents at the ripe old age of 14, in May of 1939, I boarded the ship S.S. St. Louis, bound for Cuba. Unfortunately, we were not allowed to disembark from the ship and ended up sailing around the Atlantic Ocean, stalling for time until Belgium, Holland, England, and France finally accepted us and allowed us to land. (For more information about this particular trip, you can read the book or rent the movie "Voyage of The Damned" by Gordon Thomas & Max Morgan-Witts). So, instead of Cuba, I found myself in an "orphanage" in Enghien, France. Luck was with me as I was selected to get a scholarship to the famous "Le Cordon Bleu" cooking school in Paris. In 1940, just about two weeks before the Nazis invaded Paris, I left France on the S.S. Champlin, bound for New York. At the age of 15, I finally arrived in America without my parents. On its way back to France, the S. S. Champlin was torpedoed and sank.

Since I had to support myself, I found a job in a Catskill Mountain resort as a dishwasher. Working very hard, I was promoted to grill cook and again luck was with me when the pastry chef requested me as his assistant. Since I enjoyed baking very much, my direction in life was clear to me. I wanted to become a pastry chef.

During the war I needed to help get my mother an entry permit to the U.S. At that time I was working in a New York bakery. I requested a day-off to go to Washington D.C. to speak to a senator. The bakery owner was not very understanding and refused to let me go. I felt helpless and distraught, but once again a special person came into my life. The foreman of the bakery told the owner, "If you don't let the man go to Washington we will all walk off the job!" Because of him I was able to go to the Senate and secure my mother's immigration papers.

I waited in New York for my mother to arrive from Europe. She had been released from the concentration camp in France where I lost my father. My brothers were already in San Francisco, so my mother and I left New York for San Francisco. I do not want to go into this story in too much detail but the following anecdote is funny. Our family was very fortunate to get our affidavits (legal papers needed for immigration), from an old San Francisco family, the Kaufmans. They were the kindest, most loving and caring people in our life. Imagine "Aunt Alice" sitting in her fancy car, driven by her chauffeur all around San Francisco to various bakeries and the Palace Hotel, where she was well known, to attempt to find a job for me. Of course no one dared to hire me, for if I didn't work out and they had to fire me, "Aunt Alice" would stop patronizing them. Finally, I convinced "Aunt Alice" that I had to find a job on my own. After working one year in a small bakery, once more I was lucky to find employment with the finest bakery and confectionery in San Francisco, a place called Blum's. Soon I was in charge and running the bakeshop.

Le cordon bleu

revue mensuelle illustrée de cuisine pratique

FONDÉE EN 1895 par M^e Marthe DISTEL

129, Rue du Faub. St-Honoré
Téléphone : Régates 35-39
code postal : PARIS 1287-01

71, Rue de la Pompe, 71
Téléphone : Fracade 32-69
REGISTRE DU COMMERCE : Suisse 979-22

Livraisons en ville de plats cuisinés et de pâtisserie

Je soussigné, certifie que Monsieur Arnout HEIN
a suivi très régulièrement nos Cours de cuisine
et de Patisserie.

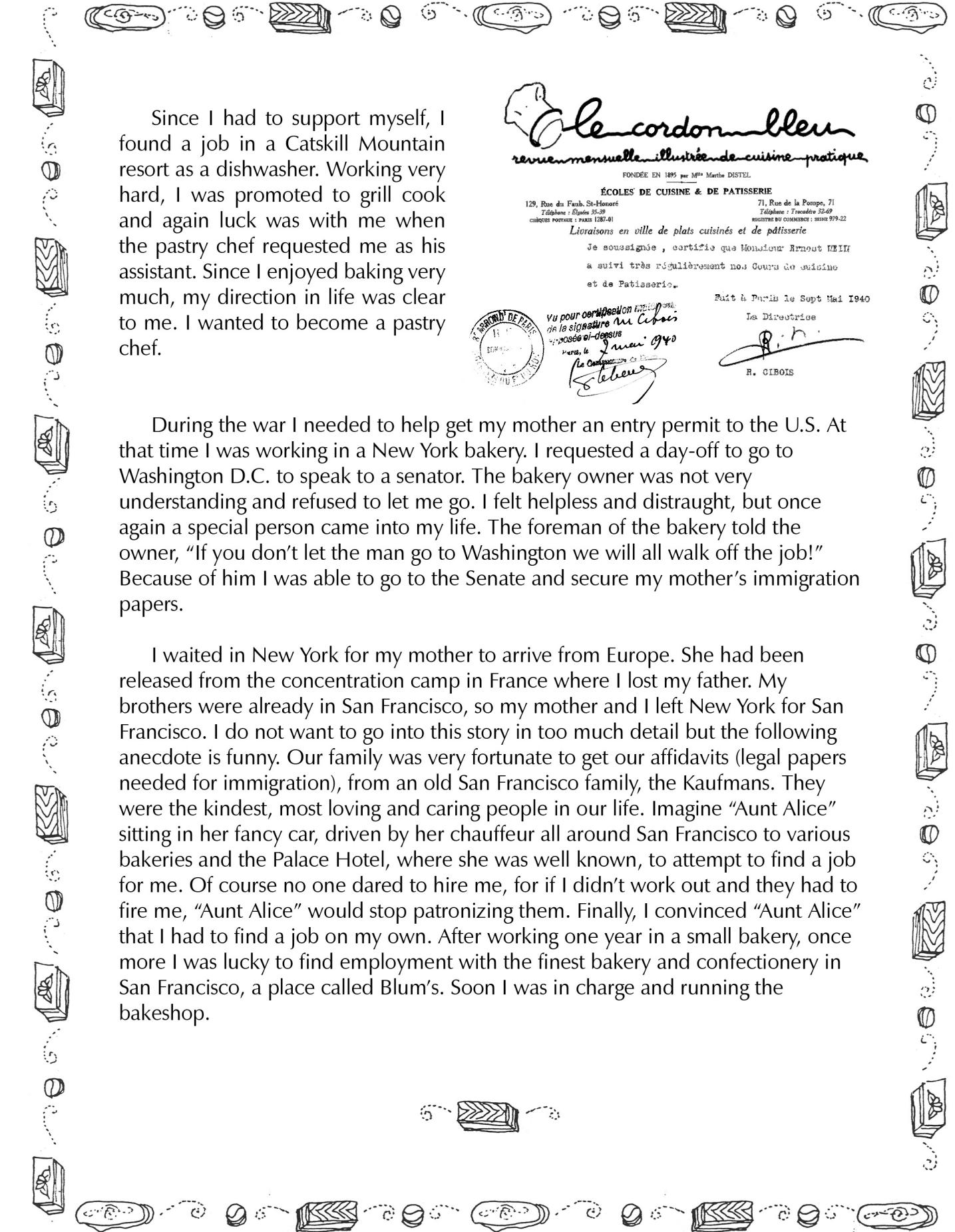
Réuni à Paris le Sept Mai 1940

La Directrice

R. GIBOIS



Vu pour certification de la signature au Cibois
Vu pour certificat de la signature au Cibois
Vu pour certificat de la signature au Cibois
Paris, le 9 mai 1940
Le Cordon Bleu
R. GIBOIS



In 1946 I had just married my childhood sweetheart Margot, when unfortunately the Army decided they needed me and interrupted our honeymoon. I was discharged from the Army in 1948 at the age of 24 and then, with the help of my father-in-law, started our bakery, "Fantasia Confections," a European-style bakery in a small storefront on 3830 California Street, San Francisco. My mother-in-law was an excellent baker and she made such delicious cookies that she was able to sell to some department stores in New York. The rumors have it that I married my wife so that I could get all of those great recipes from her mother. Many of our cookies were her original recipes. The difference between her recipes and ours is that instead of making ten pounds of cookie dough, we ended up making hundreds.

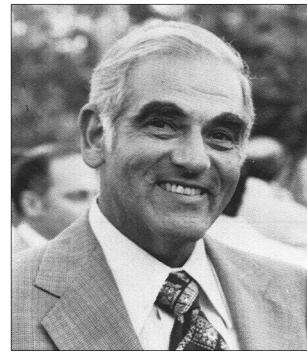


Ernest Weil, 1948

One of our most famous cookies, the Florentine, has an interesting story. I remembered as a child that one of our favorite treats was the Florentine cookie, which we purchased at a very famous "Konditorei." When I started Fantasia Confections I realized that my brother Henry's mother-in-law, Anna Wolff, was the sister of this famous Konditor. I asked Anna to contact this man and to get his famous Florentine recipe. He had unfortunately already passed away, but his wife found the original recipe among all of his old books and papers, and was kind enough to send it on to me. Even though they were our most expensive cookies, we must have sold many thousands of pounds a year. For you to receive the Florentine recipe and instructions on how to bake them is well worth many times the price of this book. (Page 110)

In the beginning, I baked all by myself for very long hours, seven days a week. The shelves were filled with sweet creations from old family recipes, and the salespeople were family members: my wife Margot, my mother, my mother-in-law, and Aunt Fanny.

As our business was growing, so was my family. Margot and I produced not just fantastic pastries but four wonderful daughters as well. At just the right time I was also fortunate that my brother Lewis joined me at Fantasia Confections in 1965, creating the perfect team. Lewis had been executive vice president at Blum's and had experience in marketing and sales and developed our airline business. We serviced many airlines, in the beginning only first class. We were considered the finest and most creative pastry shop in the U.S.A. Not only did we bake traditional European desserts, but some of the most innovative recipes in this book were developed first for the airlines. Lewis, in charge of our airline business, promotion, packaging and design, moved the little fancy European bakery sky high into volume wholesale markets, catering to big airlines such as Pan Am, American, TWA, Continental, Delta, Western, and US Air.



Lewis Weil
Fantasia's
man in
charge of
all airline
contacts

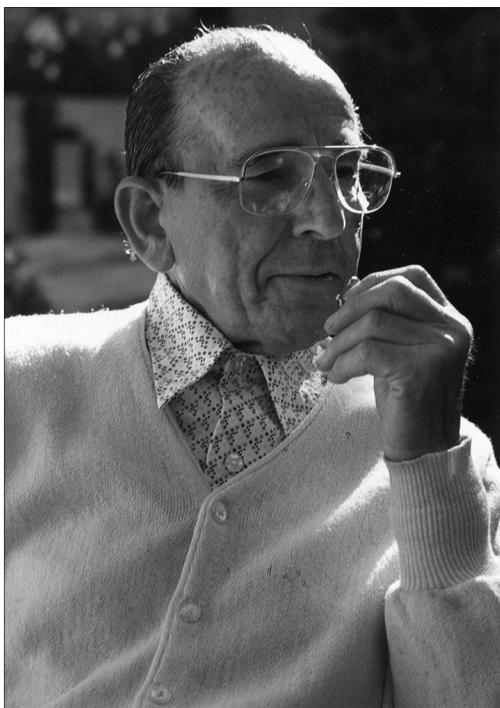
Of course, our success did not come just from Lewis and me, but also from all our pastry chefs, especially our executive chefs, Rene Lidle and Manfred Bock. Our niece Nina also contributed very much to our success by being in charge of production and Research & Development. Let me not forget my son-in-law Charley, my personal engineer who developed baking equipment needed for our sweet creations. My daughter Karen used her artistic talents to design advertisements, signs, and holiday windows. Our daughters Susie and Sandy were in charge of the retail store while Lewis' son, David, was in charge of finance. My son-in-law, Mark, was our "outside CPA". Helen, Lewis's wife, used her camera to capture the beauty and elegance of our work. All family members and friends, young and old, helped out during the holidays. As you can see, we really were a family business. All of our employees were like family; most of them were with us ten to thirty-five years, or longer.

Both of our executive chefs as well as my niece have become baking consultants, traveling all over the world teaching their skills. You will benefit from their participation and knowledge in the writing of this book. I don't know how others have written cookbooks, but I decided to make sure that most recipes in this book were tested for their taste and appearance.



It is also very important that the directions are clearly written so they are easy to follow. All my friends and family volunteered to test the recipes. When I started with this project, I had no concept of the unbelievable amount of details and work involved. If you are reading this, then all this effort and work was worthwhile.

I have to tell you a story about our "Hazelnut Torte," which will convey to you just how old some of these recipes are and how we preserved their originality. Shortly after we had opened our doors for business, a major in the U.S. Army stormed into our bakery shouting, "I want to see the owner! He stole my grandmother's Hazelnut Torte recipe!" As I ran out of the bakeshop and into the store, I was shocked to see my old classmate from Germany. He had been invited for dinner a few blocks away from the bakery and their dessert was the Hazelnut Torte. The host had told him that he had bought the cake at a bakery close by, and that the owner was born in Germany. As a child, my school friend had remembered his mother telling him that only his grandmother could bake such a wonderful Hazelnut Torte. Well, he found out that my mother and grandmother also baked the same cake, and had taught me how to bake it. My school friend, Werner Michel, and I are still in touch with each other in spite of this, and still laugh about it. (Page 66) To those who read the cookbook, it wouldn't surprise me if some of the recipes sound very familiar to you and that you thought that only your family knew of a particular cake or special cookie.



Theo Sufrin

Our story would be incomplete if I didn't tell you a little about Theo Sufrin. Theo was trained in Switzerland and was our head decorator for many years. Our children always requested birthday cakes that only Theo could create. Theo was very much a part of the Fantasia Confections family, working for forty-one years there, which was longer than I had; I retired before him. He had started within a few weeks after we had opened the bakery in 1948 and was still working in 1989 after we sold the bakery, even though he was 90 years old. When we sold Fantasia Confections, it was a package deal that Theo would be able to work as many hours and days as he wished.





Lewis and Ernest with some of their family members.

When my wife, Margot, was ready to deliver our oldest daughter Evie, it turned out to be the day we baked the Doborsch Torte. (Page 75) I knew Theo didn't like to bake this seven-layer cake, so I left the hospital, many hours before the delivery, to mix the batter and to bake the layers. I was so nervous that I forgot the flour and instead of thin layers, I actually baked fluffy omelets. There was no time to bake new layers, so instead of seven layers, I ended up filling fourteen layers. Many customers who bought that Doborsch Torte came back and asked for the same delicious, unusual, and fluffy-rich Doborsch Cake that they bought on Thursday, January 6th, 1949. I told them that they will have to wait until our next baby is born on a Thursday, our "Doborsch Day," and I will also have to forget the flour in the batter.

Please forgive me if I am getting carried away, but so many memories come back as I am writing, in the hope of making you feel and understand my life and the stories behind all our creations. Our first Christmas, we desperately needed "temporary help," and my good friend and landlord Henry Labataile sent his friend Denise Marrot to work for us. Denise ended up working for us for more than 35 years, until she retired in her seventies. Her specialty was "Crepe Suzette." (Page 167) You have probably guessed that she was born in France. I have to be honest - I could never make the crepes taste as good as hers.

The above statement gives me the opportunity to go into some of the philosophy of baking. All of the recipes, as I have mentioned before, have been tested and should come out tasting the same each time. However, this is not always so because, even using the same ingredients and directions as specified, cakes tend to be different depending on ovens, pans, the brands of ingredients, and even the weather.

For example, if the cake layers are baked a bit too long and come out dry, you can always improvise and brush some home-made special liqueur syrup on each layer. Depending on the cake you want to create, and the occasion, add



rum, Kirsch, or Grand Marnier. The more generous the use of liqueur, the happier your guests will be. Never tell your family or guests that something went wrong, because most of the time there is a way to overcome the problem. Like we always said, "lots of whipped cream (Page 191) and liqueur can work wonders." Not everyone is born to be a perfect pastry chef, so just relax and enjoy the learning experience.

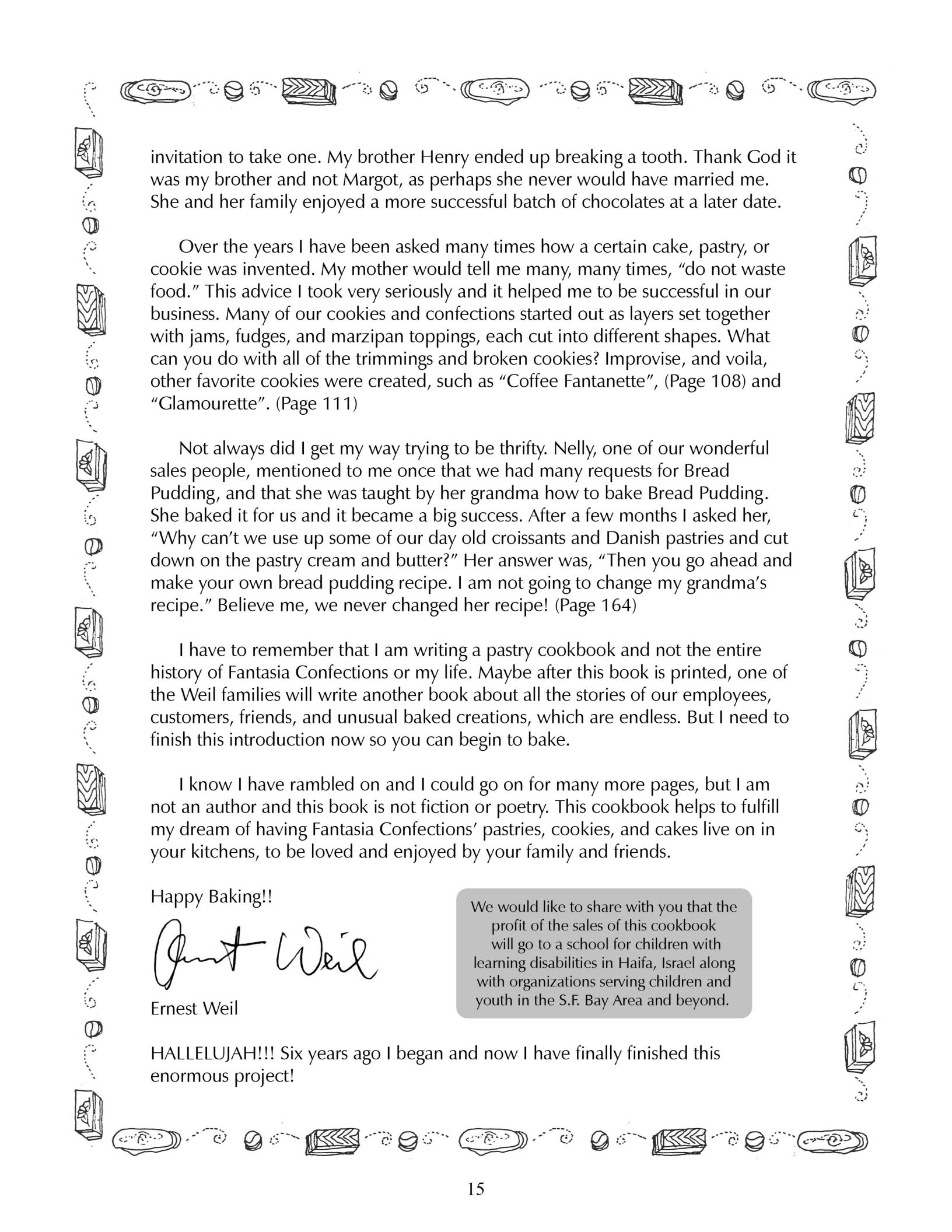
Having mentioned "Fantasia Confections" so often, I can hear you wondering who came up with the idea of that name. Well, it was my mother-in-law who suggested that the great Disney movie, "Fantasia," which at the time just started to play in San Francisco, would make a beautiful magical name for our new bakery on California Street.....Fantasia Confections.

In this pastry cookbook I have included conversion tables such as measurements from ounces to cups, or tsp. to TBSP, ingredient substitutes, and baking tips to make your baking experience more pleasurable. I hope that in this cookbook we have done a good job to be as complete as possible and to include all the information needed for you to succeed. I wish I could give you my phone number, my niece's or our former pastry chef's, just in case you need help. Sorry that it is not included in the purchase of this book.

With the help of my granddaughter Jenny, I sent out some of the recipes to be tested. Unexpectedly, I had phone calls from the volunteer testers saying, "This recipe is so complicated," or "I have never used this specific ingredient before." My answer was, "Here is your chance to learn something new and take on a bigger challenge." My grandson Jeffrey is a very talented baker, something he must have gotten from his grandfather. He has baked many pies, cakes, and cookies and helped to rewrite the instructions, making them easier to understand.

Writing this book is getting me into trouble with my wife. Just now she walked into the room and wanted to talk to me. "Please don't interrupt me," I told her, maybe in too severe a voice. "I am now a temperamental author." Her reply was, "I would rather you had stayed a baker." This brings back romantic memories of Margot, when I decided to give her a box of chocolates for her confirmation, all lovingly created by me. The assortment was limited. I had just learned how to make Marzipan-Filled Chocolate, specifically called "Mozartkugeln". (Page 113) You are supposed to cook the sugar syrup to a specific temperature, but I went beyond that point and consequently, after a day or so the marzipan center of the chocolates became as hard as a rock. To prevent my brothers from taking any of the chocolates, a big sign was posted, "Do not touch," which was of course





invitation to take one. My brother Henry ended up breaking a tooth. Thank God it was my brother and not Margot, as perhaps she never would have married me. She and her family enjoyed a more successful batch of chocolates at a later date.

Over the years I have been asked many times how a certain cake, pastry, or cookie was invented. My mother would tell me many, many times, "do not waste food." This advice I took very seriously and it helped me to be successful in our business. Many of our cookies and confections started out as layers set together with jams, fudges, and marzipan toppings, each cut into different shapes. What can you do with all of the trimmings and broken cookies? Improvise, and voila, other favorite cookies were created, such as "Coffee Fantanette", (Page 108) and "Glamourette". (Page 111)

Not always did I get my way trying to be thrifty. Nelly, one of our wonderful sales people, mentioned to me once that we had many requests for Bread Pudding, and that she was taught by her grandma how to bake Bread Pudding. She baked it for us and it became a big success. After a few months I asked her, "Why can't we use up some of our day old croissants and Danish pastries and cut down on the pastry cream and butter?" Her answer was, "Then you go ahead and make your own bread pudding recipe. I am not going to change my grandma's recipe." Believe me, we never changed her recipe! (Page 164)

I have to remember that I am writing a pastry cookbook and not the entire history of Fantasia Confections or my life. Maybe after this book is printed, one of the Weil families will write another book about all the stories of our employees, customers, friends, and unusual baked creations, which are endless. But I need to finish this introduction now so you can begin to bake.

I know I have rambled on and I could go on for many more pages, but I am not an author and this book is not fiction or poetry. This cookbook helps to fulfill my dream of having Fantasia Confections' pastries, cookies, and cakes live on in your kitchens, to be loved and enjoyed by your family and friends.

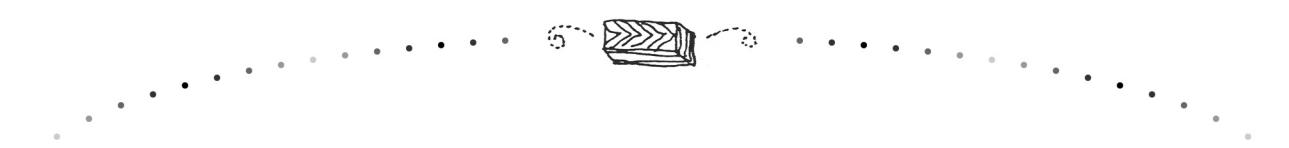
Happy Baking!!



Ernest Weil

We would like to share with you that the profit of the sales of this cookbook will go to a school for children with learning disabilities in Haifa, Israel along with organizations serving children and youth in the S.F. Bay Area and beyond.

HALLELUJAH!!! Six years ago I began and now I have finally finished this enormous project!



TIME-LIFE BOOK

AMERICAN COOKING: THE GREAT WEST, 1971

The following description is quoted from a TIME-LIFE BOOK:

Photo on opposite page: "Lovingly made and sinfully rich, tiered ranks of cakes and pastries adorn the shelves of San Francisco's Fantasia Confections. To turn out these regal concoctions Fantasia's founder, Ernest Weil employs pastry chefs from Austria, Denmark, Germany, Switzerland and France. His clientele includes restaurants, hotels, clubs and an army of mail-order customers, but the best proof of his success is the patronage of gourmets who prefer desserts more elegant than they can prepare themselves."



In 1971, a phone call informed us that Fantasia Confections was to be featured in the TIME-LIFE book, American Cooking: The Great West. Can you imagine the excitement we all felt? We couldn't wait until the pictures were taken and the book was published! We were honored that our creations of cakes, pastries, cookies, and confections were going to be given such a prestigious recognition.



Now, with my book, Love to Bake, you too can prepare these elegant desserts. With a little patience, love, and time, the sweet fragrance and taste of Fantasia Confections will be coming from your kitchen!

Fantasia Confections: A Display of Cakes & Pastries

Featured in a

TIME-LIFE BOOK





A. 9" Grand Marnier Cake
B. 9" Bavarian Cheesecake
C. 9" Sacher Torte
D. 9" Gateau Saint Honore
E. 9" San Francisco
Cable Car Cake



- A. Coffee Crunch Cake
- B. 9" Black Forest Cake
- C. Better Than Sex Cake
- D. 9" Truffle Cake

- A. Raspberry Yogurt Cake
B. Mont. Blanc
C. Kahlua Torte
D. Almondine Torte





- A. 12" Black Forest Strip
- B. 12" Grand Marnier Strip
- C. 12" Espresso Strip
- D. 12" Chocolate Truffle Roulade
- E. 12" Tropicana Strip
- F. Assorted French Pastries



It's 1965, and I'm twelve years old. I have a dime in my pocket. In fact, any time I had any spare change at all, it was to Fantasia Confections that I would go. A quarter could buy a Petit Four, and a dollar, a small box of Fantasfour Cookies. Another customer, who happened to be a family friend, viewed me with humor as I contemplated how I would spend this precious dime. She realized that my Bar Mitzvah was coming up and had the wonderful idea to get me a \$25.00 Fantasia gift-certificate! I walked to Fantasia each day after school, ignoring the fact that the bakery was the complete opposite direction of my house. Each visit, the sales women patiently helped me to figure out how to get the most out of my money. I must have made over 100 purchases on that one \$25.00 gift-certificate!

-David Lauter

