

# The Cakery

6776 Race Track Road  
Hilltop Plaza – Rear  
Bowie, MD 20715  
301-262-6061/301-262-6230  
Tuesday-Friday: 7-5  
Saturday: 8-3

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Page B-3

## Let them eat cake, candy, cookies, The Cakery has it all

At The Cakery, in Bowie you absolutely cannot go wrong, no matter which pastry, cake or delectable dessert you select. For the past four years, Greg and Gail Sinkovic have been offering up a wide range of choice desserts, from chocolate-dipped strawberries to elegant wedding and special occasion cakes to miniature pastry platters. While The Cakery is a bit hard to find, located behind Hilltop Plaza at the intersection of Route 450 and Race Track Road, it is more than worth the hunt. Each mouth-watering selection you sample will quickly become your favorite.

The Sinkovicis opened The Cakery in November 1996 after spending four years baking wedding cakes out of their home while each worked full-time. The proceeds from their wedding cake business were invested in making their dream of a patisserie a reality. Greg is a trained pastry chef with a background that includes downtown D.C. hotels and independent catering businesses. Gail's background is in the hotel industry; in fact the two met while working at a hotel and have now been married twelve years. It's definitely a family operation, and on Saturdays, Gabriella, their beautiful strawberry-blond eight-year-old daughter, helps out.

The Cakery offers an expan-

### BehindThePlate

by Laura St. Claire

sive selection of cakes for special occasions, especially for that very special wedding day. The cake options are yellow, chocolate, marble, carrot, lemon, orange, almond, hazelnut and spice and your filling choices include flavored buttercreams (almond, chocolate, hazelnut), chocolate ganache, lemon curd, raspberry jam, apricot jam, chocolate mousse or cream cheese). The basic rate of \$2.90 per serving includes delivery and set up, and the top layer is free on your first anniversary.

If you are not planning a wedding, but looking for a special occasion cake, each of the above flavors and fillings is available in any combination from the 6-inch round cake size for \$9.95, which serves 8, to a full sheet cake for \$90, which serves 80 to 100. We tried the 6-inch round hazelnut cake with chocolate ganache filling which was absolutely divine. It was an elegantly presented triple layer cake that was rich, moist and light. The chocolate ganache had a semi-sweet flavor that did not overpower the hazelnut cake.

There is a daily selection of desserts (you can pre-order to ensure that your delectable choice is

available, prices vary, some are available by the slice), such as tarts which range from french apple to chocolate ganache and raspberry to white chocolate banana cream. The Fruit Tart (seasonal) was my favorite. The fruit was fresh, succulent and bursting with flavor ñ just lightly glazed with a wonderful creamy filling in a perfectly cooked shell. The chocolate ganache tart had a chocolate crust with a delicious dark-chocolate ganache filling and was topped with plump ripe raspberries. The daily selection of cakes may include cheesecake, german chocolate cake, carrot cake, chocolate raspberry sabayon cake (which, in 1997, won first prize in a local chocolate contest), and chocolate espresso crunch, to name a few.

A new trend these days is the mini serving and The Cakery has a wonderful selection of miniature pastry platters (\$9 per dozen, minimum order 3 dozen), which offer a great way to have just a bite of everything. Your choices are fruit tarts, lemon meringue tarts, chocolate ganache tarts, chocolate mousse cups, opera bars (mini layered cakes of hazelnut, mocha & chocolate), chocolate bourbon pecan squares, salumbos (french cream puffs dipped in caramelized sugar) or traditional eclairs. The chocolate mousse cup is a solid 3 inches

high of chocolate mousse nestled in a real chocolate shell.

And now on to the pastries! The croissants are hand-made (as is everything at The Cakery) and Sinkovic takes no short-cuts ñ it's a two day process, but the resulting flaky, buttery croissants are absolutely worth it. But croissants are just the beginning of the many Danish, muffins and cinnamon buns that are available. The cookies are a great lunch time treat for the kids (or adults). The double-chocolate cookies were excellent and a big handful, which even the kids didn't complain were too small. The oatmeal raisin cookies were moist and delicious, probably because Sinkovic soaks the raisins before he makes the cookies.

So whether you are planning a wedding, a graduation or birthday party, or you or someone you love deserves a wonderful treat—be sure to check out the selections at The Cakery ñ being pleased will be easy, picking a favorite will be hard, but I think you will enjoy the search.



Oswaldo Jimenez/The Gazette-The Star  
Cakery owners Gail and Greg Sinkovic with one of their creations.

### The Cakery

6776 Race Track Road, Bowie

**Hours:** 7 a.m. to 5 p.m. Tuesday-Friday, 8 a.m. to 4 p.m. Saturday, 8 a.m. to 1 p.m. Sunday

**Credit cards:** All major cards

**Carry out:** 301-262-6062

Handicapped accessible, no smoking