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Good stuff

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The Detroit News

One good giveaway

To help make Tax Day a little less taxing, Cinnabon is giving guests two free bite-size cupcakes from 6-8 p.m. today while supplies last. Choose between Cinnabon's four delicious cupcake flavors: Cinnacake Classic, Chocolate Passion, Vanilla Bliss and 24-Carrot Cake. Plus you can enter Cinnabon's online essay contest to win a \$100 gift card. In 500 words or less, simply explain why your life needs more frosting.

Visit <http://www.cinnabon.com> for information on the Tax Day Bites giveaway and essay contest, or visit any of the mall-based locations: Fairlane Town Center, Southland, Oakland Mall, Lakeside Mall and Great Lakes Crossing.

One good cupcake

Speaking of cupcakes, to make life just a bit sweeter, Just Baked, the cute little cupcake store, has opened two more locations in Metro Detroit -- at 32828 Woodward in Royal Oak and the Somerset Collection in Troy. Or you can have same-day delivery straight to your door.

Choose from more than 30 different flavors of gourmet jumbo cupcakes including rocky road, Grumpy Cake, s'mores, white chocolate raspberry and the famous "Fat Elvis" cupcake (banana topped with peanut butter cream). They also offer several traditional buttercream "mini" cupcakes. All are made fresh daily using the best ingredients.

Just Baked (<http://www.justbakedshop.com>) is owned and operated by Pam and Todd Turkin, who opened their first location in Livonia last year and have since added four, including Ann Arbor and Twelve Oaks Collection. Cupcakes retail for \$2.95 each, 2 for \$5.50, 6 for \$12.50 or 12 for \$24.

One good class

Want to acquire a delicious new skill? You can learn how to make Asiago cheese at Traffic Jam & Snug's dairy from 10:30 a.m. to 4 p.m. April 24. The Detroit restaurant, at 511 W. Canfield, is lauded for its award-winning cheeses, and guests will participate in making Asiago.

The workshop is \$60 per person and includes a continental breakfast with breads and sweets made in the restaurant's bakery; a sandwich lunch with beverages, including the restaurant's hand-crafted beer or wine; an "after-work" cheese and beer/wine tasting in the bar; and a Traffic Jam apron and block of cheese to take home. There are only 12 spots available, and reservations should be made by e-mailing pvandyke@bergmuirhead.com or calling (313) 872-2202 ext. 207.

One good tip

Don't have an expensive mandoline or the best knife skills to slice those potatoes superthin for scalloped potatoes or homemade chips? In a pinch, use a sharp cheese plane to slice across smaller peeled potatoes

(no wider than the blade of the cheese plane).

Compiled by

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