



[Red Truck Bakery Cookbook: Gold-Standard Recipes from America's Favorite Rural Bakery](#) by Brian Noyes with Nevin Martell, copyright © 2018. Photography by Andrew Thomas Lee, copyright © 2018. Published by Clarkson Potter/Publishers, New York, an imprint of Penguin Random House LLC.

#### **Our Summary:**

Imagine if you will, nestled among the rolling hills of the Blue Ridge mountains of Virginia, a small picturesque Main Street that is just minutes from I-66. On that street, housed in two historic mercantile buildings is the famous [Red Truck Bakery](#). Known for its delightfully nostalgic baked goods, these homemade creations rival the best from your childhood. Lucky for us, Brian Noyes has

compiled his beloved [Red Truck Bakery](#) recipes into this cookbook, and it doesn't require a Sunday drive to get started. Noyes brings his professional food training from the Culinary Institute of America, along with his skill set as the art director of the Washington Post, to the beautiful pages of the [Red Truck Bakery Cookbook](#), which are transcendent, reflective and heartening. They have us walking down Main Street toward those delicious aromas of a hometown bakery and confidently knowing we can make it our own.

#### **What you need to know:**

**Get it:** [Red Truck Bakery Cookbook: Gold-Standard Recipes from America's Favorite Rural Bakery](#) by Brian Noyes with Nevin Martell, copyright ©2018. Photography by Andrew Thomas Lee, copyright © 2018. Published by Clarkson Potter/ Publishers, New York, an imprint of Penguin Random House LLC, October 23, 2018, Hardcover \$25.00 ([Amazon \\$22.50](#); [Kindle \\$13.99](#))

**See it:** 224 pages of Southern classic recipes! Beautifully finished full-page photos accompanying most recipes. A smartly organized Table of Contents that takes you from breakfast to sweets to savory and snacks. An easy to follow cross referencing Index. Most notably an entire chapter paying tribute to the *Producers* of the ingredients Noyes uses in his bakery.

**Make it:** 85 *easy to follow recipes with easy to find ingredients*; specifically noted, when applicable, suggestions are made if an ingredient is hard to find for you. The beginning chapter offers "*Some Quick Kitchen Advice*." This chapter also has "*Larder*" and "*Toolshed*" lists that will keep your pantry stocked and kitchen equipment at the ready.

#### **Cherie's Review:**

[Red Truck Bakery Cookbook](#) holds a treasure-trove of crowd pleasing recipes, each with an anecdotal story that brings a smile to your face as you read along. [Brian Noyes](#) is as brilliant a story teller as he is a baker and bakery owner. His early career in publishing, writing daily editorials alongside the Washington Post food critics, set him on the path to changing careers.



Farm life, award winning peach jam and a bright red Ford F-100 (purchased from Tommy Hilfiger by the way), sealed the destiny of starting [Red Truck Bakery](#). Whether [Noyes](#) is purchasing “hooch” from a friend in the next county to make his *Double-Chocolate Moonshine Cake* or using bacon to make *Ham Jam*, because bacon makes everything better, the [Red Truck Bakery Cookbook](#) is both nostalgic and forward-thinking.

Noyes reminisces about the [Red Truck](#) journey, when over 40 years ago John Wayne made Noyes a tuna sandwich. Noyes writes of this meeting with pride and admiration and shares the lesson he learned from the “Duke” all those years ago when the famous cowboy added crushed potato chips to the tuna sandwich he was preparing. Lesson one, “there are no rules.” This lesson was the catalyst that empowered Noyes to step into the kitchen. He credits his Uncle with honing his skills and fine tuning his baking. It took a better part of a year for the two of them to perfect, *Uncle Stan’s Harvest Wheat Bread* -the pride of the family. Filled with golden raisins, dried cranberries, and walnuts. It’s been on the bakery’s daily list since they opened in 2009 and is proudly published in the [Red Truck Bakery Cookbook](#).

The fine tuning and instruction continues as [Noyes](#) gives us, “*Some Quick Kitchen Advice*.” He includes “*Toolshed*” equipment and stocking your “*Larder*” with the basics. He shares his experiences from culinary school with tips and tricks that will save you time and help ensure a successful bake. From touting the *Mise en Place* philosophy of baking, to coating your utensils with nonstick cooking spray so that syrups easily slide out of measuring cups, spoons and bowls, to advice on working the dough when making bread, [Noyes](#) gives us the confidence to take on each and every recipe [Red Truck Bakery](#) has to offer.

*Breakfast Fixins* offer both sweet and savory recipes. This chapter has *Rise and Shine Biscuits* which is a simple staple and the foundation of Southern baking-buttery goodness! The *Ham Scones with Cheddar and Scallions*, a crowd favorite of those that frequent the bakery-they fly out of the door faster than they can make them, says [Noyes](#). The *Howdy Neighbor Muffins*, which the name alone grabs your attention, is the biggest seller at the bakery. They are filled with cranberries, walnuts and orange zest. The remarkable *Red Truck Bakery Granola* has layers of sweetness, crunch and flavor that yields 12 cups and can be used as a hearty morning favorite or as a snack-time favorite. It is packed with pick-me-up energy ingredients-chopped dates, golden raisins, dried blueberries, and cherries, walnuts, almonds and sunflower seeds. It is a definite crowd pleaser and has been boasted as the “best in the world,” by some well-travelled customers.

And there’s pie. That former President Barack Obama endorsed [Red Truck Bakery’s](#) now infamous, *Sweet Potato Pecan Pie*, aka, *The Presidential Pie* as some “darn good pie,” is impressive. You’ll also find a recipe for *Southern Shoofly Pie with Sorghum*, which is by far as close to the “secret” Shoofly Pie recipe my Grandmother made. Oh, it brings back wonderful



memories and little girl chants of, “shoo fly shoo!” Add in a marvelous chapter for *Quiche, Casseroles and Savory Pies* that use indigenous ingredients like Virginia country ham, ramps, morels, shrimp and grits and of course the always Southern favorite, pimento cheese, and you have an all-around baking book that covers everything a bakery should be making, and more.

[Red Truck Bakery Cookbook](#) comforts you as well as encourages you to bring home-baked goods back home again. Always remembering...there are no rules.

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[Bourbon Balls](#)

[Ham Scones with Cheddar and Scallions](#)

[Shenandoah Apple Cake with Maple Glaze](#)