



America's best bakeries



14. Maison Kayser, New York City: French chef Eric Kayser opened Maison Kayser in Paris back in 1996, and he now has more than 100 bakeries around the world in 13 countries, with all the U.S. locations currently located in New York City. The breads are baked on-site at each bakery using liquid leaven, a mixture of water and flour fermented at a certain temperature. Their pastries alone are worth a visit, especially their moist madeleines, pistachio financiers, brioche and croissants. *Maison Kayser*



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