



## The 12 Best Bakeries In NYC

*They claim that Man cannot live on Bread alone, and it's true—Man also needs cookies, cakes, pastries and other complex carbohydrate-based balls of sugar and butter to keep from weeping when the temperature dips below 30 degrees. Or whenever, really—life without cake is a terrible thing. And no matter how hard Bloomberg's anti-obesity campaign tries to beat us down, there are plenty of bake shops, boulangeries, pasticcerias and other beacons of bread-and-brownie goodness in this city to keep us satisfied all year long. Here are a few of our favorites, in no particular order; as always, leave your recommendations, complaints, recipes and fits of rage in the comments.*

**MAISON KAYSER:** This Parisian chain has expanded quickly since hitting Manhattan in August 2012, branching out from its Upper East Side flagship and opening up outposts in Flatiron, Columbus Circle and Bryant Park. And though chain bakeries can be forces to fear, we have to admit this spot whips up one hell of a baguette.

The \$3 Baguette Monge is thin and airy with a crisp outer crust, served best sliced with a wheel of Camembert, a bottle of Bordeaux and Serge Gainsbourg on vinyl. The boulangerie's got an assortment of loaves and pastries too, but beware: once you bite into one of these baguettes, that bag of Pepperidge Farm Light Style's going right in the trash, whole wheat be damned.

*Maison Kayser has a number of locations in Manhattan; visit [maison-kayser-usa.com](http://maison-kayser-usa.com) for details.*



Courtesy [Scoboco's flickr](#)

