



Los Angeles has plenty of sweet shops, cake spots, and bakeries. Many adopting styles and flavors from around the world. It's perhaps the best trademark of LA's approach to baking: it's not tied to any particular style. Everybody loves the smell of fresh bread from a bakery and today we are visiting some of the most wonderful bakeries in L.A. to sample their delicious baked goods



The international bakeries we will visit include: a Boyle Heights legend, famous for their tamales and conch shell cookies, a popular Cuban bakery with specialties like guava cheese rolls, potato balls, and tres leches cake and an Asian bakery that makes some of the most addictive breads, buns, and sweets in the game.

The tour will also include a stop at a bakery specializing in European-style artisan breads. The secret to these incredible breads are the finest ingredients, the yeast fermenting naturally before baking and the imported European oven that bakes at the highest temperatures.

Lastly, we will sample baklava at a family owned bakery. Just like in the old country, this family recipe is made by hand using the finest quality ingredients to guarantee a taste sensation.

We will stop and enjoy an included lunch at the historic Tam O'Shanter Inn, a charming replica of a cozy Scottish Inn which was established by Lawrence Frank and Walter Van de Kamp, founders of the Van De Kamp's Holland Dutch Bakeries.

Numerous stops. All visits subject to change. Return time may vary.

LET THEM EAT CAKE

January 31, 2019

9:00 am depart

4:00 pm return

\$95 cost

Lunch options: prime rib sandwich, turkey sandwich or cobb salad please choose at sign up.

**Sales Begin
October 25**

**ARCADIA
TRAVELERS**

TRAVEL DESK

(626)821-4377

Presented by

Curtis Tucker Day Trips