

# Food

WORTH THE DRIVE



Along with Mexican entrées, La Magia Del Trigo in Heavener serves a variety of fresh baked goods like doughnuts and *pan dulce*.

*For the fifth year running, we've rounded up some of the best road trip-worthy dishes all over the state.*

*And this year, it's all about the sugar rush.*

Photography by LORI DUCKWORTH

Illustrations by JJ RITCHEY

## Alva HOLDER DRUG

Off the picturesque main square in Alva sits **Holder Drug**, a longtime hub of community activity. In addition to a pharmacy, the shop contains snacks, gifts, and a fantastic retro lunch counter. But those with a sweet tooth have a singular reason to visit this family-owned business started in 1952 by Jim Holder: the Jack & Jill Sundae.

The sundae dish is filled with chocolate ice cream and covered in marshmallow topping. Like magic, the marshmallow pulls back together after every bite, ensuring the next spoonful will contain that same satisfying combination.

Jim died in 2017, but his children Todd and Sally are keeping the tradition alive. They worked at the lunch counter in their younger days before becoming the manager and gift department buyer, respectively.—GREG ELWELL

**WHEN AND WHERE:**  Monday through Friday, 8 a.m. to 7 p.m.; Saturday, 8 a.m. to 6 p.m.; and Sunday, 1 p.m. to 5 p.m. 513 Barnes Avenue, (580) 327-3332 or holderdrug.com.

**DID YOU KNOW:** In 2017, Alva native Lance McDaniel filmed part of his short film trilogy *Waving Wheat*—which incorporated virtual reality—inside Holder Drug.

## Ardmore SCOUT FRESH FOODS & CAFÉ

Scout Fresh Foods & Café in Ardmore started the way so many wonderful things do: as an act of pure chutzpah. A few years ago, owner Audrey Edelen and manager Lindsey Stroud were working together in an office building in downtown Ardmore.

“We’d always talk about what we’d want to see in Ardmore in terms of a





If you've actually saved room for dessert at Two Frogs Grill in Ardmore, it's hard to go wrong with a slice of butterscotch pecan pie, here, or an apple dumpling.

restaurant," Stroud says. "When this space came available downstairs from our office, she said to me, 'I'm in if you are.'"

The pair's bravery paid off, as Scout—named for the main character in Edelen's favorite book, *To Kill a Mockingbird*—welcomes Ardmoreites with a clean, stylish space and sweetness in abundance. Desserts like chocolate sheet cake, coconut cream pie bars, no-bake cookies, and fruit cobblers with perfectly flaky crusts frequently sell out. Edelen, Stroud, and Savannah Donica do the baking, and everything here is made from the heart.

"We don't have any formal training," Stroud says. "We just cook the things we love."—**NATHAN GUNTER**



**WHEN AND WHERE:** Monday through Thursday, 7:30 a.m. to 4 p.m. and Friday, 7:30 a.m. to 2 p.m. 333 West Main Street, (580) 319-4620 or scout120.com.

**DID YOU KNOW:** One of Scout's most popular lunch specials, avocados stuffed with pico de gallo, sour cream, and chicken and topped with Sriracha, isn't available every day, but locals know to arrive before 11 a.m. when it is to make sure they get it.

### *Ardmore* **TWO FROGS GRILL**

A decades-long Ardmore tradition, **Two Frogs Grill** boasts a made-from-scratch dessert menu that requires spoons for the entire table. Though the restaurant is best known for apple dumplings served warm and bathed in a vanilla sauce, server Shanna Shayegh recommends the peanut butter satin pie.

"I worked here for a year before I tried this," she says. "I can't believe I wasted a year like that."

She's right. It's rich, creamy, and decadent with the right touch of milk chocolate. Also of note are the butterscotch pecan pie and the chocolate bread pudding, which is served with the same delectable vanilla sauce as the apple dumplings. Those looking for a dessert indulgence that's well worth the carbs, look no further: You have arrived.—**TRISHA BUNCE**



**WHEN AND WHERE:** Monday through Thursday, 11 a.m. to 9:30 p.m.; Friday and Saturday, 11 a.m. to 10 p.m.; and Sunday, 11 a.m. to 9 p.m. 2646 West Broadway, (580) 226-3764 or twofrogsgrill.com.

**DID YOU KNOW:** Keep an eye out for the key lime pie and banana cake dessert specials, which aren't always on the menu but are popular when they are. The recipes come from owner Aubrey Harris' wife Angeila. "She's an amazing cook," he says.

### *Bethany* **OLDE ORCHARD RESTAURANT**

It's almost too much for the senses to bear: the golden squares overflowing with melted margarine and warm syrup, and the crunch giving way to a substantial cake. It's good the waffles at **Olde Orchard Restaurant** are almost as big as the plates they're served on, or this experience would be over far too quickly.

Breakfast is served all day at this Bethany staple, so customers can order one of these Belgian beauties any time covered with strawberry syrup and whipped topping. But there are other treats worth a taste. For twenty-two years, chef Barbara Barnett has topped the coconut cream and chocolate cream pies with soft whipped cream rather than meringue. Amy Franklin, whose family has owned the restaurant since it opened in 1974, bakes fruit cobblers, pies, and her grandmother's recipe for bread pudding topped with vanilla sauce. Whether customers seek a sweet start or an exquisite end, Olde Orchard's menu is the perfect guide.—**KARLIE YBARRA**



**WHEN AND WHERE:** Monday through Friday, 6 a.m. to 8 p.m.; Saturday, 6 a.m. to 2 p.m. 7339 Northwest Twenty-third Street, (405) 787-3332 or facebook.com/oldeorchardrestaurant.

**DID YOU KNOW:** Becky Franklin, who has served Olde Orchard customers for thirty-three years, coined the restaurant's cheeky slogan: "Order what you want, eat what you get."



### **TWO FROGS GRILL**

The Peanut Butter Satin Pie is rich, creamy, and decadent with the right touch of milk chocolate.



*Claremore*  
**FRONT PORCH BAKERY &  
SMOKEHOUSE**

If not for her mother's longing for a sun-sweetened raisin pie, Melissa Holt might not be baking 150 loaves of bread, 500 dozen cookies, 300 pies, and 1,000 cinnamon rolls every month. But after she got her mother a raisin pie at the Ol' Dutchman's Bakery on Route 66, she went all-in and bought the restaurant itself. So after thirty-year careers in other fields, she and her husband Matt began creating baked goods and smoked meats at the **Front Porch Bakery & SmokeHouse** north of Claremore.

"Everything we make here, we make from scratch," says Melissa. "It's an Amish-style bakery."

Travelers often sit on the porch or at picnic tables under the trees to savor molasses crinkle cookies, Mississippi Mud cake, or pink lemonade pie.

"The strawberry cake is my mom's recipe. It's amazing, with fresh strawberries in the cake and the icing," Melissa says.—**SHEILAH BRIGHT**



**WHEN AND WHERE:** Monday through Saturday, 7 a.m. to 6 p.m. 18435 South State Highway 66, (918) 341-7505.

**DID YOU KNOW:** When Melissa Holt and her husband Matt bought the Ol' Dutchman's Bakery, that establishment's recipes were part of the deal. She's supplemented the menu with recipes from her family, staff, and Pinterest.

*Durant*  
**DINING AROUND DURANT CAFE**

There are many reasons to visit Durant. One of these is the opportunity to dive into a chocolate toffee pie or a Double Decker Strawberry Shortcake at **Dining Around Durant Cafe**. This two-layered dessert has strawberry compote and a twist of drizzled lemon glaze.

"I came up with this dessert using glazed lemon pound cake," says owner Kim Naifeh-Wagoner. "Lemon and strawberry pair well together."

The chocolate toffee pie is a generous slice of dense chocolate gluttony topped with crushed toffee and shaved chocolate.

"I took my mother's chocolate pie recipe and added chocolate and a butter toffee topping to the whipped cream," says Naifeh-Wagoner.

For those looking to avoid the kitchen, this cozy café also has grab-and-go items.

"Some of our customers never cook," says Naifeh-Wagoner.—**ANGELA BOTZER**



**WHEN AND WHERE:** Tuesday through Friday, 7:30 a.m. to 5:30 p.m. 1253 North Washington Avenue, (580) 931-3171 or [diningarounddurant.com](http://diningarounddurant.com).

**DID YOU KNOW:** Naifeh-Wagoner creates experimental new sweet treats with her regular Dessert of the Week special.

*Elk City*  
**THE SUGAR SHACK**

When Elk City's main cake baker decided to retire, she asked Cathy Shirey if it would be all right to send over a few referrals. Turns out, folks in Elk City like cake, because it quickly became a full-time job requiring a full-time space. So it seemed fortuitous when Shirey came across what she calls "a crazy little shack just beyond the tracks"—just like in the song by Jimmy Gilmer and the Fireballs.

**The Sugar Shack** makes plenty of cakes, but those who want a quick snack can stop in for cookies, cake balls, petits fours, and more. Perhaps the most irresistible confection in the entire shop is the buttery white chocolate popcorn. One problem: The Sugar Shack is only open four days a week, so make sure to plan ahead.—**GREG ELWELL**



**WHEN AND WHERE:** Tuesday through Friday, 8:30 a.m. to 5:30 p.m. 521 South Main Street, (580) 243-2253 or [thecakeshack.com](http://thecakeshack.com).

**DID YOU KNOW:** Shirey says she can't stop eating the Peanut Butter Reese's cookies, which were the first baked in The Sugar Shack's kitchen.



**Olde Orchard Restaurant**

Breakfast is served all day here, so you can get one of these Belgian waffles any time smothered in strawberry syrup and whipped topping.



Pink lemonade pie appears on the dessert menu during warmer months at Front Porch Bakery & SmokeHouse near Claremore, but it is available any time by special order.





Along with serving sandwiches, salads, and breakfast in a bright, modern setting, Scout Fresh Foods & Café in Ardmore keeps a well-stocked pastry case. This apple pecan cobbler is part of the regular rotation.

## Enid and Tulsa KATY'S PANTRY

The city of Enid was named after a character in Alfred, Lord Tennyson's *Idylls of the King*, but an alternate story says a dyslexic restaurant owner's sign read "enid," which is "dine" spelled backward, and the moniker stuck. The story makes even more sense for those looking for desserts in the pastry case at the original location of **Katy's Pantry**. First up are the cinnamon rolls. These beauties are coiled skyscrapers with chopped pecans and a melt-in-the-mouth icing.

And though food in bar form has been trendy in recent years, Katy's has been acing it for decades. The lemon bar has a

dusting of confectioner's sugar atop a not-too-sweet lemony filling over a flaky soft bottom crust. Its cousin, the apricot bar, pairs that same crust with a fruity, chunky, tangy middle.—**ANGELA BOTZER**



**WHEN AND WHERE:** In Enid, Monday through Saturday, 8 a.m. to 7 p.m. 2302 West Willow Road, (580) 233-1304. In Tulsa, Monday through Friday, 10 a.m. to 6 p.m. and Saturday, 10 a.m. to 3 p.m. 6568 East Thirty-first Street, (918) 270-2685. [katyspantry.com](http://katyspantry.com).

**DID YOU KNOW:** Regular visitors know to ask for the Hello Dolly with crushed pecans, chocolate chips, and coconut in a lovely Nilla Wafer crust.

## Guthrie

### MISSY'S DONUTS, DELI, AND BAKERY

Missy's Donuts, Deli, and Bakery is the kind of place where a group of retired men in trucker hats gather five days a week to catch up, give each other a hard time, and enjoy the best baked goods for miles around. Their presence is a symbol of a community hub with a constant stream of coffee and banter.

Robert Dean, one of these regulars, says he always orders one plain cake donut and one glazed. He comes to Missy's now that his retirement affords him what he calls six Saturdays a week.

Brownie-like chocolate cake donuts, fritters, fried pies, twists, and legendary cinnamon rolls all are memorable choices.

But the long-johns make this spot a must-try. They aren't pre-filled but can be loaded up with a choice of four fillings.

Chocolate sheet cake, hummingbird cake, and breakfast bars round out the small but satisfactory menu, which is hand-written on brown craft paper hanging in the window. Missy's isn't the fanciest place in town, but it is definitely among the best.—**SARA COWAN**



**WHEN AND WHERE:** Monday through Friday, 6 a.m. to 2 p.m. and Saturday 6 a.m. to 1 p.m. 1112 North Wentz Street, (405) 260-0603 or [missysdonutsdelibakery.com](http://missysdonutsdelibakery.com).

**DID YOU KNOW:** The dozens of hand-written notes on the prayer wall at Missy's are an

expression of the community relationships important to Missy's regulars.

## Guymon URBAN BRU CAFE

It's always morning in the Panhandle—or at least, that's how regulars at **Urban Bru Cafe** in Guymon feel, as this hip Texas County coffee shop stays open all day for those needing a jolt of caffeine or a bit of a sugar boost. But unlike many other purveyors of the saccharine, Urban Bru makes sure even the health conscious can partake.

"Runners and cyclists like our homemade granola bars," says manager Liz McCulloch. "We try to do a variety of things so people feel like, 'I can eat that; I'm going to treat myself today.'"

But indulgence has its place here too. Staples like carrot cake, cheesecake, and banana bread beckon from the display case alongside creative extravaganzas like raspberry rosemary scones and cinnamon roll muffins. Each pairs perfectly with one of Urban Bru's selection of caffeinated beverages made with Caffè D'Arte coffee from Seattle. But watch the shop's Facebook and Instagram feeds for imaginative concepts like the Purple Rain—an iced latte with lavender, coconut, and vanilla—or the Rootless Tree, with flavors of cinnamon, chai, vanilla, and brown sugar under a topping of whipped cream and a molded chocolate leaf with a glaze of gold.

"It's all about the details," says McCulloch. "Good businesses focus on the fine points."—**NATHAN GUNTER**



**WHEN AND WHERE:** Monday through Friday, 6:30 a.m. to 5:30 p.m.; Saturday, 8 a.m. to 5:30 p.m.; and Sunday, 8 a.m. to 2 p.m. 418 Northwest Twenty-first Street, (580) 338-3010 or [urbanbrucafe.com](http://urbanbrucafe.com).

**DID YOU KNOW:** The most popular regular at Urban Bru is Scholesy, a golden retriever with his own fenced-off area in the corner. "We don't know if people come in for the coffee or if people come in to see him," says McCulloch.



### Urban Bru Cafe

Scholesy, the golden retriever who hangs out in the shop, recommends ordering the Purple Rain—a special iced latte with lavender, coconut, and vanilla.



*Heavener*  
**LA MAGIA DEL TRIGO**

Southeastern Oklahoma is cornbread country, so when third-generation baker Julio Frederico and his family moved to Heavener in 1998, they thought it'd take awhile to warm up folks to eating *Cocoles y semitas* or *orejas*. But from the moment Julio and his wife Beatriz and their son Emmaneul opened **La Magia Del Trigo**, locals have lined up for these authentic Mexican breads and sweet treats. Nearly two dozen varieties of bread, some based on the ones Julio's grandfathers made, are baked daily in La Magia's small kitchen, as are wedding and specialty cakes. Try the decadent Choco Flan or the *huaraches*, leaf-shaped pastries filled with cinnamon and popular in Julio's Mexican hometown of Cardonal.

But baking isn't just about commerce here. Julio and his family honor their faith by baking Challah bread every Friday and closing the restaurant on Saturday so other local Jewish families can gather here for Shabbat.—**SHEILAH BRIGHT**



**WHEN AND WHERE:** Monday through Thursday, 10 a.m. to 9 p.m., Friday, 10 a.m. to 3 p.m., and Sunday, 8 a.m. to 9 p.m. 106 West First Street, (918) 653-3570 or [facebook.com/la.magia.del.trig](https://www.facebook.com/la.magia.del.trig).

**DID YOU KNOW:** Julio is happy to customize any order if he's able. Not a fan of Mexican sausage? Add chicken instead.

*Lawton*  
**LU LU'S COFFEE AND BAGEL**

In defiance of geography, Cache Road in Lawton leads directly to the Last Frontier. That's because **Lu Lu's Coffee and Bagel**, opened in 2012 by Denise Scarbrough, is a drive-through coffee shop typical of those found in Alaska, where Scarbrough's family was stationed before they relocated to Oklahoma.

In addition to standard coffee—the Black Bear at Lu Lu's—the shop has an expansive drink menu. The North Slope contains white chocolate, English toffee,

and caramel syrups. The Northern Lights is caffeinated and crowd-pleasing with white chocolate, coconut, and rainbow swirls in honor of the aurora borealis.

For a treat that doesn't come in a cup, Scarbrough and company serve the Muddy Moose—a plain, cinnamon raisin, or cinnamon swirl bagel with Nutella and peanut butter.—**BECKY CARMAN**



**WHEN AND WHERE:** Monday through Saturday, 6 a.m. to 3 p.m. 2625 Northwest Cache Road, (580) 699-2777 or [facebook.com/LuLusCoffeeBagel](https://www.facebook.com/LuLusCoffeeBagel).

**DID YOU KNOW:** Lu Lu was Scarbrough's daughter's childhood nickname, and that has become the name of the moose statue outside the shop.

*McAlester*  
**HEAVENLY DELIGHTS BAKERY**

The bakery case at **Heavenly Delights Bakery** might be overwhelming, because at first glance, any sweet tooth will start whispering temptation: "Order one of everything." That would run about sixty dollars, so for a perfect sugar rush, go straight to the chocolate chip truffle cookies. They aren't the flashiest selection in a case also containing cakes, scones, and pastries—all baked fresh at three every morning—but they are the MVPs.

"We've been voted the best bakery in town for thirteen years in the McAlester *News-Capital's* Readers Choice Awards," says April Dungan, who co-owns the bakery with her mother, Connie Parker.

Other standouts include blueberry scones, muffins in several varieties, butter pecan mini bundt cakes, and giant slices of a rotating selection of cakes including coconut and dark chocolate. With forty-eight hours' notice, the staff can fulfill a variety of special orders, but for those looking for a last-minute birthday treat, Dungan recommends a box of Magic Bars—coconut, pecans, and chocolate chips on a graham cracker crust—tied up with a bow.—**TRISHA BUNCE**



**Lu Lu's Coffee and Bagel**

At this Alaska-themed coffee shop, try the Northern Lights, with white chocolate, coconut, and rainbow swirls.



Blanketed in clouds of whipped cream icing and decorated with fresh flowers, the ribbon cake at Nikkelle's Cafe and Raspberries n' Creme bakery in Oklahoma City contains moist chocolate and vanilla cake layered with rich cream.





As its name suggests, Heavenly Delights Bakery in McAlester offers a divine selection of confections.



**WHEN AND WHERE:** Tuesday through Saturday, 6 a.m. to 3 p.m. and closed the last Saturday of every month. 225 South Third Street, (918) 420-2253.

**DID YOU KNOW:** Those looking for a romantic treat can skip the drugstore box of chocolates and pick up an order of Heavenly Delights' chocolate-covered strawberries instead.

## Monkey Island THE SHEBANG

If France is known for the Moulin Rouge, the Oklahoma equivalent is **The Shebang** on Monkey Island at Grand Lake. Operating for more than thirty years, this Vaudeville-themed establishment offers wining, dining, dancing, singing, and shopping.

"We call it 'the Whole Shebang,'" says manager Stormy Ware. "It's separate establishments owned by the same owners in the same area. The bar, nightclub, shopping: It's all right there."

The menu boasts wide-ranging tastes showcasing everything from Cajun shrimp and prime rib to specialty pizzas. But for those craving some dessert, Larry's World Famous Bread Pudding is the star. Named for co-owner Larry Duke, the pudding is baked with coconut shavings inside the bread and topped with a rum drizzle. This act sells out quickly, so Ware suggests patrons come early in the summertime or call ahead to make sure it's available.—**REBECCA STERKEL**



**WHEN AND WHERE:** Daily, bar opens at 4 p.m., and the restaurant is open 5 to 10 p.m. 29975 South 566 Road, (918) 257-5569 or [theshebanggrandlake.com](http://theshebanggrandlake.com). While the restaurant is open all year, the nightclub, Big Shots, is open only during the summer.

**DID YOU KNOW:** For those looking to safely enjoy an evening of adult beverages, The Shebang offers gratuity shuttle service during the summer to guests who are staying at one of the island's condos or resorts.

## Moore

### ANGELA'S BAKERY & DELI

The fresh sugar cookies, made in all shapes, sizes, and colors, are the most popular item, so Angela Sarabia—namesake and owner of **Angela's Bakery & Deli**—makes sure she's always got them in stock.

"Some people come in exclusively for the sugar cookies," says Sarabia. "They buy them a dozen at a time."

Sarabia, who attended culinary school in Arizona, loves to dote on her customers. That's why she always has complimentary coffee at the ready to go with the wide variety of muffins, cheesecakes, parfaits, and more she makes from scratch each day.

But it all comes back to those cookies. The buttery dough is topped with homemade glaze for a soft and sweet kick in each bite.—**CLARA LINHOFF**



**WHEN AND WHERE:** Monday through Friday, 9:00 a.m. to 5:00 p.m. 632 North Broadway Street, (405) 759-3303 or [facebook.com/angelasbakeryanddeli](http://facebook.com/angelasbakeryanddeli).

**DID YOU KNOW:** Regulars know to shop off the top shelf of the bakery case, where Sarabia offers day-old treats at half price.

## Oklahoma City

### 1492 NEW WORLD LATIN CUISINE

The dining room decor at **1492 New World Latin Cuisine's** original location in Midtown Oklahoma City brings to mind a ship's observation deck, even if it's on Walker Avenue and not the Caribbean. Since we're at sea, let's have a cocktail. Order the frozen mojito and marvel at the balance it strikes between sweet, tart, and boozy goodness.

"People love our frozen mojito," says co-owner Marco Chavez. "It's refreshing with the mint, rum, and lime juice. It's great on a summer's day."

You're softened up now, so it's time for a slice of cake nearly the size of a person's head. The Pastel Tres Leches finds the perfect sweet spot between pudding and



### Heavenly Delights Bakery

Standouts at this angelic McAlester bakery include blueberry scones, muffins in several varieties, and butter-pecan mini bundt cakes.



cake. Relaxing in a bath of cream and brandy caramel sauce and surrounded by a froth of strawberry and pineapple, this cake sends all who taste it on a float trip down the dessert river and wisely does not await their return.—**BRIAN BYRNE**

**WHEN AND WHERE:** Monday through Thursday, 11 a.m. to 10 p.m.; Friday and Saturday, 11 a.m. to 11 p.m.; and Sunday, 11 a.m. to 9 p.m. 1207 North Walker Avenue, (405) 236-9213 or 9213 North Penn Place, (405) 463-3266. 1492okc.com.

**DID YOU KNOW:** 1492 also offers sweet treats during its Sunday brunch including French toast stuffed with sweet Mascarpone cheese and topped with mandarin orange compote.

## Oklahoma City BASIL

Although Basil is a well-known Mediterranean staple serving gyros and kebabs along one of Oklahoma City's main thoroughfares, co-owner Nina Bastani says about fifty percent of her business comes from desserts. Bastani is a native of Iran, where tea and treats are an afternoon tradition. She carries on the custom at Basil.

"Persian dessert and tea are like Romeo and Juliet," says manager Tony Azar. "They're good on their own, but they're better together."

Served with a small pitcher of honey flavored with saffron, lavender, and orange blossom, a menu of ten teas, like Persian saffron, Moroccan peppermint, and strawberry are perfect accompaniments to Bastani's assortment of pastries. Every morning, she arrives at 5 a.m. to bake all of the restaurant's confections. These include cloudlike, cream-filled Napoleons, baklava, and roulade celebration cakes in flavors ranging from pistachio and Kahlúa to mocha and coconut. Ironically, her secret to the perfect sweet is to ease up on the sugar, which allows delicate tastes and seasonings to hold their own.

"Our dessert is not about sugar—it's about flavor," she says.—**MEGAN ROSSMAN**

**WHEN AND WHERE:** Monday through Saturday, 11 a.m. to 9 p.m. 211 Northwest Twenty-third Street, (405) 602-3030 or basilmediterraneanrestaurant.com.

**DID YOU KNOW:** Outdoor seating and made-in-house pistachio ice cream and fresh fruit smoothies are new features planned for this spring.

## Oklahoma City CHEEVER'S CAFE

Located in a former flower shop on Northwest Twenty-third Street, Cheever's Cafe in Oklahoma City specializes in classy comfort food. Its desserts in particular are a source of cheer. A guest favorite, the roasted pecan ice cream ball, is a mass of Tillamook vanilla ice cream covered in candied, cayenne-spiced roasted pecans and chocolate and caramel syrups.

The chocolate layer cake—a hunk of seven dense layers slathered in chocolate fudge icing, sprinkled with chocolate chips, and topped with a strawberry—is big and rich enough to satisfy three or four diners. Along with carrot cake, Cheever's also serves Strawberry Sweet Biscuits, sugar-tossed fried biscuits served with lemon curd, whipped cream, and macerated strawberries and raspberries.—

**MEGAN ROSSMAN**

**WHEN AND WHERE:** Monday, 11 a.m. to 9 p.m.; Tuesday through Thursday, 11 a.m. to 9:30 p.m.; Friday, 11 a.m. to 10:30 p.m.; Saturday, 10 a.m. to 10:30 p.m. and Sunday, 10 a.m. to 9 p.m. 2409 North Hudson, (405) 525-7007 or cheeverscafe.com.

**DID YOU KNOW:** Aly Clark, director of marketing for A Good Egg Dining Group, recommends diners pair chocolate desserts with a glass of Graham's 10 Year Tawny Port or red wine. "We have a variety of sipping spirits and fortified wines that pair perfectly with our desserts," she says.

Although The Shebang on Monkey Island is famous for its bread pudding, the carrot cake is a sight to behold—and devour.

## Oklahoma City INGRID'S KITCHEN

It would be hard for anyone to pick a favorite dessert at Ingrid's Kitchen in Oklahoma City. Brownies, cakes, cannoli, cookies, pies: If it's a confection you've imagined, it's probably on the menu of this beloved German-themed institution. In *Bienenstich*, which translates to "bee sting cake," soft spongy layers glazed with sliced almonds sandwich a layer of vanilla custard mixed with whipped cream to create a bestseller.

Immodest amounts of whipped filling and toppings make seasonal treats like raspberry cream puffs and chocolate whoopie pies a couple of the display case's most conspicuous occupants. Other seasonal favorites

like King Cake for Mardi Gras, Key lime pie, and sweet, sticky strawberry rhubarb pie are among the restaurant's spring offerings.—**MEGAN ROSSMAN**

**WHEN AND WHERE:** Monday through Thursday, 7 a.m. to 9 p.m.; Friday to Saturday, 7 a.m. to 10 p.m.; and Sunday, 9:30 a.m. to 2 p.m. 3701 North Youngs Boulevard, (405) 946-8444 or 6501 North May Avenue, (405) 842-4799. ingridsok.com.

**DID YOU KNOW:** The massive Sunday brunch at Ingrid's "mothership" location on North Youngs Boulevard includes cookies, cakes, and more, making it a great way to sample multiple desserts in one sitting. Just be sure to make a reservation beforehand, as this weekend smorgasbord is always busy.

## Oklahoma City NIKKELLETTÉ'S CAFE

Though located off a stretch of North May Avenue not far from Nichols Hills, the cozy atmosphere inside Nikkelletté's Cafe seems a million miles away from any hustle and bustle. While Nikkelletté's lunch menu is comprised of comfort food like the Turkey Tuscany sandwich or the Everything but the Kitchen Sink salad, it's always a mistake to leave without trying one of four famous cakes by the slice.

The real star is ribbon cake—layers of milk chocolate cake and sour cream white cake divided by fresh Italian cream and garnished with strawberries and a scoop of whipped cream. Those looking for a treat for a special occasion can step into the



Ingrid's Kitchen

Try the *Bienenstich*, or "bee sting cake," with sliced almonds, vanilla custard, and whipped cream.







adjacent Raspberries n' Creme bakery to pick up a whole cake, but be sure to place an order at least twenty-four hours in advance.—CLARA LINHOFF



**WHEN AND WHERE:** *Nikkelle's Café* is open Monday through Friday, 11:00 a.m. to 2:30 p.m. and Saturday, 10 a.m. to 2:30 p.m. *Raspberries n' Creme bakery* is open Monday through Friday, 10:00 a.m. to 4:00 p.m. and Saturday, 10:00 a.m. to 3:00 p.m. 2925 Lakeside Circle, (405) 755-3560.

**DID YOU KNOW:** Owners Nikki Griggs and Bridgette Close recommend complementing a slice of ribbon cake with their raspberry tea, champagne, or Moscato.

## Oklahoma City

### WHEEZE THE JUICE

**W**heeze the Juice, named for a line in the Pauly Shore film *Encino Man*, came about as a solution to an energy crisis. After working in restaurants for years, Avery Cannon was exhausted.

"I felt terrible all the time, and I wondered what I could do to feel better," he says. "That led me to try to take my body back from all the stuff in our food."

After studying superfoods, developing the concept, and delivering juices to customers for about six months, Cannon and his partner Eric Massey opened the shop in December 2016. The menu includes smoothies, fresh and bottled juices, smoothie bowls, and protein balls, which are made with smoothie pulp and could pass for moist, rich cake bites.

Topped with cashews, banana, pumpkin seeds, toasted coconut, and flax seeds, the Sebowlba Always Wins! bowl lives up to its name as a surprisingly filling meal option. The Banana Nicole Smith smoothie blends banana, strawberry, vanilla Greek yogurt, granola, chia seeds, and almond milk. For those looking for a detoxifying treat, the Health Goth, with lemon, basil, agave, lavender tea, and activated charcoal, is as interesting as it is delicious.

"We are sneaking in a bunch of really healthy things in some flavor-forward options," Cannon says.—SARA COWAN

From left, Napoleons, roulade cakes, and chocolate strawberry layer cake are a few of the fresh-baked options available daily at Basil in Oklahoma City.



**WHEN AND WHERE:** Daily, 7 a.m. to 7 p.m. 30 Northeast Second Street, (405) 602-0102 or [facebook.com/wheezethejuice](https://www.facebook.com/wheezethejuice).

**DID YOU KNOW:** In January 2018, a second location opened in Leadership Square in downtown Oklahoma City, offering office workers a new dining option during weekdays.

## Pawhuska

### THE PIONEER WOMAN MERCANTILE

**T**ry to ignore the skepticism in the split second between dipping a spoon into the molten surprise served in a hot skillet and the moment it explodes with flavor at **The Pioneer Woman Mercantile** in Pawhuska. Iny's Prune Cake delighted generations before owner Ree Drummond introduced her great-grandmother's recipe to her fans. Now,

an adaptation of this dish is one of the Merc's top desserts.

"Prune cake is my favorite—even over the chocolate cake," says Joni Nash, Pawhuska Chamber of Commerce executive director. "I recommend it without the name to everyone, then when they love it, I tell them what it is. You just have to try it."

Available at the Merc's downstairs deli, the prune cake comes hot from the oven with a decadent buttery buttermilk caramel glaze and is topped and cooled off with two scoops of vanilla ice cream. Want more proof of just how popular the dessert is? It's also a favorite of the restaurant's staff.

—SHEILAH BRIGHT



**WHEN AND WHERE:** Monday through Thursday, 7 a.m. to 7 p.m. and Friday and Saturday, 7 a.m. to 8 p.m. 532 Kibekab Avenue, (918) 528-7705 or [themercantile.com](http://themercantile.com).

**DID YOU KNOW:** Don't forget to venture upstairs for a wide selection of delicious baked goods and coffee—and a shorter wait.

## Rush Springs

### MELON HEAVERS CAFÉ

**O**n a rack by the cash register at **Melon Heavers Café** in Rush Springs dangle two blue ribbons from the Grady County Fair. Sherry Cosby, the café's owner, won the ribbons last year for her chocolate chip and peanut butter cookies. She says she wasn't sure what to expect when she entered.

"I figured if I won anything, it would be just on sheer size," she says.

She had good reason to think so. These soft and moist cookies are as big as a saucer and dotted through with chocolate. Though a favorite with regular customers and county fair judges alike, they aren't likely to turn up at the State Fair anytime soon, as this master of desserts jealously guards her secrets.

"They want your recipe," Cosby says, "and I don't want to give it to them."—SILAS ALLEN



**WHEN AND WHERE:** Monday through Saturday, 7 a.m. to 9 p.m. and Sunday, 7 a.m. to 5 p.m. 304 West Blakely Avenue, (580) 476-2160.

**DID YOU KNOW:** Cosby's chocolate chip cookies are known as "The Queen's Cookies," because her daughter May Zey Brown was Rush Springs' Watermelon Queen in 2012, and when she was growing up, they were the only cookies she'd eat.

## Stillwater

### GRANNY'S KITCHEN

**W**hen asked which is more popular, breakfast or lunch, Mohammad Mahmoud, owner of **Granny's Kitchen**, smiles and says, with a laugh, "Both!"

The restaurant was a Stillwater staple for nearly four decades before closing in 1986. Mahmoud befriended owner Sonny Rains while running a family-owned IHOP in Stillwater, and with Sonny's blessing—and a stack of the original diner's recipes in hand—he reopened Granny's in 2012. Now, this downtown spot hops every morning with dedicated diners looking for pancakes, sausage, chicken-fried steak, and hearty skillet. Not to mention a lunch menu of tasty Southern favorites.

But for those with an insatiable sweet tooth, it's all about breakfast. Cinnamon Roll French Toast—a cinnamon roll cut in half lengthwise then dipped in a delicious coating of French toast batter before being grilled to perfection—arrives at the perfect toasty temperature with powdered sugar icing and sides of butter and syrup, melting with each bite.

The best part? That cinnamon roll is made from one of the original recipes Mahmoud inherited when he rebooted the restaurant, meaning all that warmth and flavor is wrapped up with a bit of history and a lot of love.—CLARA LINHOFF



**WHEN AND WHERE:** Monday through Friday, 6 a.m. to 2 p.m.; and Saturday and Sunday, 6 a.m. to 3 p.m. 1006 South Main Street, (405) 743-1299.



The Pioneer Woman Mercantile

Need some proof that the prune cake is the way to go? It's also a staff favorite.



**DID YOU KNOW:** Another bestseller at the restaurant is the “Nasty Granny,” a sixteen-ounce chicken fried steak on top of a biscuit with country gravy, tater tots, bacon, sausage, and ham topped with onions, green peppers, and cheese.

## Talihina

### TREATS AND TREASURES

Nostalgia comes in every milkshake stirred by one of a handful of 1950s Hamilton Beach Jadeite Green mixers and served from a 1947 drugstore soda fountain at **Treats and Treasures** in Talihina.

“We’re really a living museum,” says owner Rhonda Sears. “We still operate with some of the equipment from the original drugstore in town.”

The soda fountain was such a town favorite that the local fire department helped move it back in after it was shipped to the American Soda Fountain company in Chicago for restoration two years ago. Now, it’s back in all its gleaming glory. Only about 1,200 people live in this small town in southeastern Oklahoma, but the milkshakes and ice cream sodas draw crowds.

“I can’t tell you the times I’ve asked people what’s brought them into Talihina, and they’ve said, ‘a milkshake,’” says Sears. —**SHEILAH BRIGHT**



**WHEN AND WHERE:** Monday through Saturday, 10 a.m. to 6 p.m. and summer Sundays, 11 a.m. to 5 p.m. 314 Dallas Street, (918) 567-2410.

**DID YOU KNOW:** Looking to pair that milkshake with a meal? Search for Treats and Treasures on Facebook, where Sears posts daily specials like garlic chicken pasta with alfredo sauce and a raspberry chipotle chicken wrap.

## Tulsa

### COFFEE HOUSE ON CHERRY STREET

There’s only one way to conquer the overabundance of choices at

the casual, cozy **Coffee House on Cherry Street:** Become a regular and work through the menu. The mother and son owners of CHOCS, as it is affectionately nicknamed, have created a beloved spot with an authentic, warm atmosphere and a crowd-pleasing menu—even if the crowd requires gluten-free or vegetarian options.

Although CHOCS serves breakfast and lunch until 1 p.m., morning is a great time to visit. The French toast is made with local bakery Farrell Family’s challah bread, and it’s best ordered with the optional sliced banana and peanut butter. House-made granola mixed with Lomah Dairy milk from Wyandotte is a crunchy and wholesome alternative to sugary staples. But it would be a shame to ignore the large, abundant bakery cases. A big appetite is necessary to properly attend to the pies, cakes, pastries, and cookies prepared in-house from local ingredients.

It’s hard to pick a favorite, but red velvet cake, espresso cheesecake, and peanut butter cookies alone are enough to convert newcomers into regulars.—**SARA COWAN**



**WHEN AND WHERE:** Sunday through Thursday, 6:30 a.m. to 11 p.m.; Friday and Saturday, 6:30 a.m. to midnight. Breakfast and lunch are available only until 1 p.m. 1502 East Cherry Street, (918) 779-6137 or choctulsa.com.

**DID YOU KNOW:** Wednesday open mic nights let crowds enjoy local poetry, comedy, or music while sampling CHOCS’ extensive selection of carbohydrates. On Thursdays, diners can enjoy live jazz and poetry.

## Tulsa

### MERRITT’S BAKERY

Take a number, and start perusing the bakery cases, because soon, there will be decisions to make. With hundreds of cookies, cakes, pastries, pies, bars, and other treats, visitors to **Merritt’s Bakery** may be easily overwhelmed by the sheer abundance.



### Treats and Treasures

“I can’t tell you the times I’ve asked people what’s brought them to Talihina, and they’ve said, ‘a milkshake,’” says owner Rhonda Sears.

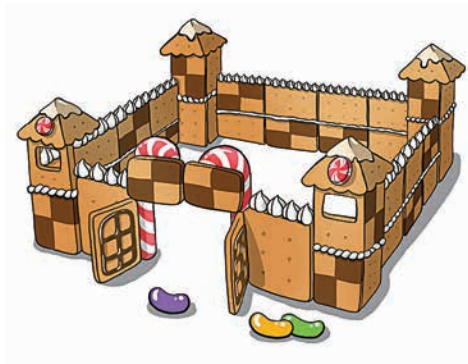


Dessert truly is an art at Saint Amon Baking Company in Tulsa. Painstakingly prepared tarts and cakes accompany French staples like croissants, macarons, baguettes, and éclairs.





The Red Velvet Cake at Coffee House on Cherry Street in Tulsa is as rich in flavor as it is beautiful.



### Merritt's Bakery

All of this bakery's goodies are made in a production facility affectionally called The Fort.

With three stores in Tulsa and a dedicated production facility affectionally called The Fort, this indulgent institution has proven itself over nearly four decades. Growing consistently since the Merritt family entered the business in 1979, Merritt's Bakery has gained such a loyal following that the name elicits fond memories from both current and former Tulsans.

Maggie Larkin was born in Tulsa but now lives in New York, and the bakeries in her new neighborhood haven't quite measured up. Her favorites are Merritt's cheese Danishes, old-fashioned donuts, and of course, the sugar cookies decorated with frosting piled high.

"I miss the community feel," she says. "We would go see neighbors and be welcomed by the staff. It's as much nostalgia as the baked goods."

Hard-to-find items like spicy cheese cookies, mincemeat pie, and rugelach are worth the trip, and crowd favorites like

Coke cake, lemon poppyseed bread, and special occasion cakes are a welcome sight at any gathering.—SARA COWAN



**WHEN AND WHERE:** Monday through Saturday, 6 a.m. to 6 p.m. 3202 East Fifteenth Street in Tulsa, (918) 747-2301; 4930 West Kenosha in Broken Arrow, (918) 250-1607; and 2832 East 101st Street South in Jenks, (918) 296-9000. [merrittsbakery.com](http://merrittsbakery.com).

**DID YOU KNOW:** Don't miss the massive decorated seasonal displays in the front window of the original location.

## Tulsa

### SAINT AMON BAKING COMPANY

After stepping into **Saint Amon Baking Company**, stop and smell the seasonal fruit croissants in flavors like honey lemon, decadent cronuts, or brioche waiting for the enthusiastic crowds that usually get here before noon.

Chefs Jean Baptiste Saint Amon and his wife Sarah—who met while working together in a casino bakery in Tulsa—create delicacies of southwestern France daily with a knack for broadening customers' culinary horizons. This includes surprises like the Big Mac, a giant macaron filled with dark chocolate ganache and soft salted caramel.

"We bake every day, all day, so you aren't getting bread that was baked the day before," says Jean Baptiste, who trained as a pastry chef in his home country of France. Today, Saint Amon delights with French cakes like cream puff wedding cakes and small-bite versions of their custom cakes—all made from scratch and often from locally sourced ingredients.—SHEILAH BRIGHT



**WHEN AND WHERE:** Tuesday through Saturday, 8 a.m. to 5 p.m., and Sunday, 8 a.m. to 2 p.m. 6333 East One Hundred Twentieth Court, (918) 364-2143 or [saintamonbakingco.com](http://saintamonbakingco.com).

**DID YOU KNOW:** Sarah says she made about 3,000 croissants in Saint Amon's first year.