

Beascakes Bakery
29 Maple Ave. Armonk

Fresh Donuts Every Morning

By Nicole Boyle and Michelle Boyle

The first time Julie Dickens operated a bakery was last March, when she bought Beascakes Bakery, though she had once run another family business. She continued Bea's tradition of fresh donuts and pastries every morning. Working with the same crew for the past six years, Bea and Julie have made ten different types of donuts: glazed, plain, powdered sugar, cinnamon sugar, chocolate, chocolate with sprinkles, vanilla, vanilla with sprinkles, black and white donuts, and the newest flavor, maple. The donuts are made with a machine. It needs half an hour to heat up, the carefully calibrated dough is prepared and poured into a funnel before the machine fries the donuts. After each donut base is finished, Julie and her staff add the flavors by hand. The chocolate, vanilla, and maple coatings are added while the donuts are still hot, while the donuts that are destined to be covered in powdered sugar need to cool a bit first. Some of the adjustments that Julia has made to the traditional Beascakes' donuts include changing the temperature of the ingredients when they go into the machine, keeping the oil at a certain temperature. It also helps to have an experienced operator. Armando has been making donuts at Beascakes for six years.

The main difference between the donuts now and the donuts before is that Julie has changed the ingredients. Although Julie doesn't use the same recipe as the old Cider Mill donuts, it is very similar. One of her regular customers was part of the Cider Mill business, and while Julie and she have talked donuts, the recipe remains a family secret. Julie never had a Cider Mill donut; she only became involved in the community after the Cider Mill had shut down. But Shultz family members have eaten her donuts and report favorably. Some people who used to go to the Cider Mill even think that Julie's are better. One family comes all the way down from Mohegan Lake to buy some, and always buys a dozen cinnamon sugar donuts. Julie considers the best time to buy donuts to be 7:30 in the morning. The donuts begin to come out at 7:00 am, and by 7:30 the dipped donuts are ready for sale. Julie's personal favorite is the hot glazed donut, and although she's not personally a chocolate fan, she also enjoys the newly introduced maple donut, which has been out for two or three months. She's not quite sure whether it's two or three as "time flies when you're having fun"!

Bud Schultz, owner of the old Schultz Cider Mill told us, " My mother used to bring donuts from a family run business in the Bronx Terminal Market. The owner told my mother the recipe. He said, 'The main thing is don't use any second grade ingredients.' We used the same recipe and started making donuts when the Log Cabin burned down in 1964-65."

Shultz's Cider Mill was the place to go on a weekend to meet your friends for an hour. They had a patio outside and there was always a line of people waiting for fresh, hot

donuts. Schultz reminisced, "The donuts were delicious, it was the secret recipe." There was always a line out the door. It seemed like customers came for donuts every Sunday. " It was like when I went to church and everyone lined up faithfully afterwards at the bakery for Italian hard rolls." It became a tradition to go to Schultz's Sunday morning, waiting in line for hot donuts for breakfast, Some people brought their own trays rather than have the donuts get squished in a bag. Schultz misses it, but wasn't able to do the work any longer. It was good quality, and says, "Never cut on quality." It was the exact same recipe from 1964 until Schultz's closed eight years ago.

Skip Beitzel of Hickory & Tweed wishes he had bought the old Schultz's doughnut maker. Someone advised him to do so and make doughnuts on his front porch. But he said, "Beacakes' doughnuts sure taste like Schultz's to me. The cinnamons are killers." About them not being hot, "It depends on how early you get them, Beas is not cranking them out like Schultz's did, it's a different store."

Julie asked if Bud had ever eaten one of her donuts. He said, "Recently there was a box of donuts from Beascakes going around the bus depot and they saved me one. It was pretty close to what we had, especially if they were hot."