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Well Baked

Richmond bakeries serve up the unexpected

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Out-of-towners have told us that Richmond is a city with an unusual amount of bakeries. We didn't believe them, but when we looked, we discovered that we'd never have enough pages to mention every single one. We tried to choose a little bit of everything, from bread to cupcakes, and vegan to gluten-free. What follows is a guide to some of our favorites that's by no means all-encompassing — but never will steer you wrong.



Norwood Cottage Bakery

South of the James Market and St. Stephen's Farmers Market, 539-1110, norwoodcottage.com

The rise of farmers markets in Richmond coincided perfectly with a new state law that gave home bakers a little more commercial leeway, and Mark McIntyre recognized it as the right time to leave his advertising career and expand his baking hobby into a full-fledged business. Five years later, he's hand-making up to 400 loaves of bread for area farmers markets every Saturday. "It's the bread," he explains. Norwood Cottage specializes in artisanal loaves of all different kinds, as well as crowd favorites like bacon brownies and coconut cake. McIntyre's interest in baking began at the age of 7 with his sister's Easy-Bake Oven, and as he got older, he found that he couldn't stop. "I love getting up in the morning. I love the whole process. It's part of my DNA and I absolutely adore it," says McIntyre, who still handles everything from kneading the dough, to wrapping and labeling, and to managing his website. —SH

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