

## Fabulous Baking Boys take Sammamish by scone

By [LINDA BALL](#)

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Imagine three teenage boys in a kitchen, baking. It really happened right here in Sammamish when three high school buddies decided they wanted to learn to bake for their senior project.

Daniel Jayne, 18, John Levy, 19 and Danny Grieser, 17 have been good friends for a long time.

"Senior year in high school is the culmination of everything we've learned so far, so we wanted to do something epic," Jayne said.

Using Google, Grieser found Laurie Pfalzer, the chef and owner of Pastry Craft, and contacted her around Christmas. Pfalzer, a pastry chef and graduate of the Culinary Institute of America, started Pastry Craft, teaching people to bake, after she worked as the pastry chef at the Salish Lodge for three years.

It was Pfalzer who gave them the moniker The Fabulous Baking Boys, a spin on the 1989 movie "The Fabulous Baker Boys."

"It's a different project and we get to make good food," Levy said.

Jayne casually added that dessert has always been a big part of his life.

Their sessions with Pfalzer have all taken place at the Jayne's home. Barbara and Rich Jayne have loved having the boys there - especially Barbara who has benefitted by getting out of dinner duty a few times.

Pfalzer decided not to "dumb it down" at all for the boys; after all, these guys are almost adults.

They worked from more simple classes and recipes, like scones, to the most difficult task of building a cake.

"As they learned to follow a recipe, they also learned about baking techniques and ingredients, including different types of flours," Pfalzer said. "I saw them relax into scone-making, becoming more creative. Each had an intensity that was different."

Watching the three of them creating their own batch of chocolate-cherry scones, each had their own professional flair. Each boy carefully "cut" the butter into the dough, each measured their flour without packing it down to prevent the scones from being dry.

"It makes for a nice fluffy scone," Levy said of the technique.

Pfalzer said they made chocolate and vanilla scones, pie, cookies and the big test - cakes from scratch.

"Cake 102 is technically more difficult than the other classes because it involves cooking sugar for making Italian buttercream and building and finishing a full cake," Pfalzer said. "This was the quietest class yet, as the boys concentrated on cooking sugar to soft ball stage (all measured by a digital candy thermometer), whipping egg whites to medium peak, making a beautiful meringue, and whipping in the soft butter for a super shiny Italian buttercream."

Yum ... but back to the scones in the oven. First the boys formed them, then it is best to chill them in the refrigerator for a while before baking. Pfalzer said it's even okay to freeze them before baking, as it helps the dough relax so it's more tender, and they have a nicer shape.

Once out of the oven, the scones were a delicious success. Barbara got milk out for the boys while Pfalzer worked on clean-up.

Grieser said they've been baking on a regular basis since February. Each of them had to create a portfolio showing the progression of the project and what they learned. Today, they will each give individual presentations to their advisors and peers, with samples of the efforts to share.

So, what did each of them take from this experience? Levy said he learned how to be efficient with space. Jayne said he learned time management skills and Grieser said he learned that it's always better to be prepared in advance.

Levy is planning to attend Western Washington University in the fall, Jayne plans to attend Bellevue College first then transfer to Western and Grieser is heading to Oregon State University in Corvallis in the fall.

None of the three are headed to culinary school, but not one of The Fabulous Baking Boys have declared a major. Do we see their own first-class bakery in the future? Maybe, but for now we will have to wait.



Daniel Jayne, 18, carefully levels flour while creating chocolate-cherry scones. Jayne and classmates John Levy and Danny Grieser learned to become proficient bakers for their senior project at Eastlake High School. LINDA BALL/SAMMAMISH REPORTER  
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- None at this time.



From left, Daniel Jayne, 18, John Levy, 19, and Danny Grieser, 17, work in Jayne's family kitchen making chocolate-cherry scones. The three, who their teacher Laurie Pfalzer calls "The Fabulous Baking Boys," learned to become most excellent bakers for their senior project at Eastlake High School.