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# 6 Black-owned Bakeries to Help You Beat the Borrachini's Blues

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In a time marked by excess loss, trials and trauma, most Seattleites were not prepared to hear the stinging news about the closing of a local institution, Remo Borrachinis Bakery.

For Seattle natives, young and old, just the sight of Borrachinis iconic pink cake box was enough to begin to taste their signature whipped cream frosting and unique fillings like banana cream, custard and raspberry.

Even for those that didnt typically patronize the almost 100 year-old business, its presence on north Rainier Avenue, at the entrance to the South End and Beacon Hill has been a familiar part of the landscape that makes Seattle recognizable as home.

While many feel a real sense of loss, triggered by Borrachinis closing and made more painful by the far-reaching effects of gentrification and displacement, there is also opportunity to build new traditions.

Throughout 2020, while many other businesses have succumbed to the financial pandemic and have been forced to close their doors, there are others that have had the fortune to weather the storm and even launch new business journeys. All of them can definitely benefit from some intentional patronage directed their way.

*In the wake of the closure of Remo Borrachini's, let these 6, Black-owned baking businesses fill the void and be your new source of something sweet:*

## 1. Shikorina Pastries

[www.shikorinapastries.com](http://www.shikorinapastries.com)

Local, ethically sourced and fair trade ingredients lay the foundation for Hana Johanes Pintrest worthy creations. Founded in 2020 and made in the heart of the CD on 24th and Union.

## 2. Black Butta Co.

[www.blackbuttaco.com](http://www.blackbuttaco.com)

Veronica Verys pandemic pivot included starting a baking company! Now you can end your day with the tastes of homemade peach cobbler or rum cake.

## 3. Baked From The Hart

[www.bakedfromthehart.com](http://www.bakedfromthehart.com)

For the pie lovers out there, Bill Hart has been holding it down since the 1970s. Check out his signature bean pie, a Seattle classic, along with many other flavors of

piece and tarts.

[www.teetiessweetiescc.com](http://www.teetiessweetiescc.com)

Custom cakes and desserts are the work of this South End, mother daughter duo. Make your special requests on their website.

### **5. Black Magic Sweets**

[www.blackmagicsweets.com](http://www.blackmagicsweets.com)

Known around town for her famous macarons, Aliyah Davis sweet treats can be found on menus around the city, including Communion R&B in the Liberty Bank Building.

[www.cakesbymamatees.com](http://www.cakesbymamatees.com)

Specializing in fondant decorations, let them bring your custom 3-D cake visions to life.

### **BONUS: Simply Soulful**

[www.simplysoulfulcafe.com](http://www.simplysoulfulcafe.com)

Whats life without the perfect sweet potato pie? While Barbara Collins and daughter Lillian Rambus offer a wide range of classic soul food entrees, their decades old sweet potato pie recipe should not overlooked!