Dining

Dining

To Donut or Not



From left, Cheng Ngauv, Julie Vilaysak Ngauv and John Hopper

'm not one to gorge on donuts, so when I dropped in to check out Johnny's Donuts in Lafayette, I didn't expect to walk away with a box full of delicious buttermilk bars, chocolate old-fashioned, glazed and coconut topped breakfast treats. Johnny's makes amazing donuts and despite having been in the same location for 30 years, I'd never been there until early December.

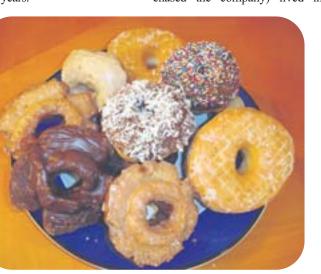
Seng Vilaysak is the owner of the donut shop, but since he has two other locations, his sister and brother-in-law, Julie Vilaysak Ngauv and Cheng Ngauv, have operated the Lafayette store for the past 21 years.

Cheng says there are several secrets to making good donuts. Beside a little loving care, these include how long the dough is allowed to rise and then how long the donuts proof before baking.

"The oil temperature is very important," he said. "It must be 375 degrees. And the best kind of oil is soybean oil."

He also added that for cream filled or jelly filled donuts, he makes them to order so they don't get soggy sitting on the shelf.

John Hopper (unrelated to the man who originally founded Johnny's Donuts before Seng purchased the company) lived in



Photos Susie Iventosch Lafayette for 30 years before he relocated to Rossmoor.

"I used to make the handpainted signs for the shop," he noted. "I still come in three to four times a week to get a donut and coffee. They have the best donuts anywhere."

For the regular men's breakfast meeting at his church, Hopper always brings Johnny's donuts when it's his turn to provide breakfast goodies.

"The group always knows they're from Johnny's because they are the best donuts around," he said.

Since I have no idea how to make donuts, and if I tried they'd probably be hard as bricks and pale in comparison to Johnny's, there is no donut recipe to worry about this week! Nope, this time you'll have to run down to Johnny's and pick up a donut or two, because they are wonderful. And, if you feel like baking, here is my rendition of the good old sour cream coffee cake, made with yogurt instead of sour cream. This way, you can save a few calories for indulging at Johnny's!

Johnny's Donuts 3629 Mt. Diablo Blvd. Lafayette, 925/283-9352

Yogurt Pecan Coffee Cake

Dining



Dining

½ cup margarine or butter, softened

1½ cups granulated sugar

3 eggs

1½ teaspoons vanilla

3 cups all-purpose flour

11/2 teaspoons baking powder

1½ teaspoons baking soda

1/4 teaspoon salt

1½ cups plain low-fat yogurt

In a medium bowl, sift together flour, baking soda, baking powder, and salt. In a larger bowl, cream butter (or margarine) and sugar with electric beater. Add eggs, one at a time, beating well after each (this is really important for this recipe.) Blend in vanilla. Add flour mixture alternately with yogurt, beginning and ending with dries. Mix well. See assembly below.

Cinnamon-Pecan Filling

1 cup brown sugar

¼ cup granulated sugar

34 cup coarsely chopped toasted pecans

½ teaspoon cinnamon

Mix well.

To Assemble Coffee Cake

254-6080

284-7117

Pizza

Tea

Thai

Baan Thai

Royal Siam

Siam Orchid

Vietnamese

Patesserie Lafavette

Amarin Thai Cuisine

Tea Party by Appointment

Grease either a 10-inch tube pan or 10-inch Bundt pan with cooking spray. Sprinkle 1/4 of the filling on the bottom of pan. Spread 1/3 of the cake batter over filling, taking care not to mix with topping. Repeat process two times, ending with final ¼ filling. Bake in 350-degree oven for 45 minutes, or until a cake tester inserted in center of coffee cake comes out clean. Cool in pan and when cool, turn out upside down onto plate. Store in airtight container until ready to use.

These recipes are available on our web site.

Go to: www.lamorindaweekly.com Susie can be reached at suziven@gmail.com

Get a free entree with the purchase of another entree of equal or greater value. (Maximum value is \$8.95 lunch & \$14.95 dinner.)*

Petar's is open for lunch Monday from 11:30 to 4:00 and open for dinner nightly.

The Great Wall Restaurant

Hsiangs Mandarin Cuisine

Szechwan Chinese Restaurant

Lilv's House

Mandarin Flower

Uncle Yu's Szechuan

Yan's Restaurant

Coffee Shop

Millie's Kitchen

Squirrel's Coffee Shop

Panda Express



Petar's Restaurant is located in the heart of Lafayette at 32 Lafayette Circle. FRegular menu only, not valid with daily board specials, early dinner menu or with any other specials or promotions (soup & salad sides are not considered entrees) - Exp. Feb., 28, 2008

Early Bird Dinner 5-6pm

\$9.95

Blackened Salmon Pork Schnitzel

Chicken Parmagiana Sautéed Veal Marsala

Smoked Salmon Ravioli

1419 Moraga Way, Moraga Shopping Center 925-376-3832 - www.terzettocuisine.com Mon: 7am - 2pm; Tues-Sun: 7am - 8:30pm



Buv the second King of **Philly is** \$3.00 off

CAUTION: MAY BE HABIT FORMING

The Cheese Steak Shop 3455 Mt Diablo Blvd. Lafayette • 925-283-1234

The Cheese Steak Shop 3110 Crow Canyon Pl. San Ramon • 925-242-1112

258-9987

377-1203

283-8740

283-8288

284-8700

258-9049

299-1333

283-6363

377-6453

376-1515

376-1411

283-0404

254-1200

254-2800

Owned and Operated by Gerry Henkel and Gary Hunt

A's Restaurants

updated November 26, 2008 American 3287 Mt. Diablo Blvd, Laf 283-7108 Bistro 962-2469 Chow Restaurant 53 Lafayette Cir, Laf Quiznos 3651 Mt. Diablo Blvd, Laf 962-0200 1012 School St, Mor 376-5127 Ranch House Terzetto Cuisine 1419 Moraga Way, Mor 376-3832 The Cheese Steak Shop 3455 Mt. Diablo Blvd. Laf **BBQ** 3422 Mt. Diablo Blvd, Laf Bo's Barbecue **Burger Joint** 960 Moraga Rd, Laf **Flippers** Nation's Giant Hamburgers 400 Park, Mor Nation's Giant Hamburgers 76 Moraga Way, Ori Café 3732 Mt. Diablo Blvd # 170. Laf **Express Cafe** Ferrari-Lucca Delicatessens 23 Lafayette Cir, Laf Geppetto's caffe 87 Orinda Way, Ori Rising Loafer 3643 Mt. Diablo Blvd Ste B. Laf Susan Foord Catering & Cafe 965 Mt. View Drive, Laf **California Cuisine** 1005 Brown St., Laf Giqi's 3524 Mt. Diablo Blvd. Laf Metro Lafayette Shelby's 2 Theatre Sq, Ori Chinese 1460 B Moraga Rd, Mor Asia Palace Restaurant Chef Chao Restaurant 343 Rheem Blvd, Mor China Moon Restaurant

283-1234 283-7133 284-1567 376-8888 254-8888 283-7170 299-8040 253-9894 284-8816 299-2469 962-0882 284-4422 254-9687 376-0809 376-1740 380 Park St, Mor 376-1828 3500 Golden Gate Way, Laf 284-3500 1 Orinda Way # 1, Ori 253-9852 3555 Mt. Diablo Blvd #A. Laf 284-7569 581 Moraga Rd, Mor 376-7839 3608 Mt. Diablo Blvd, Laf 962-0288 254-2020 79 Orinda Way, Ori 999 Oak Hill Rd, Laf 283-1688 3444 Mt. Diablo Blvd, Laf 284-2228 1018 Oak Hill Rd #A, Laf 283-2397 998 Moraga Rd, Laf 284-7830

Village Inn Café 290 Village Square, Ori Continental Petar's Restaurant 32 Lafayette Cir, Laf 3531 Plaza Way, Laf Vino Restaurant **Duck Club Restaurant** French Chevalier Restaurant **Hawaiian Grill** Indian India Palace Swad Indian Cuisine Italian Giardino Knoxx Restarant, Lounge La Finestra Ristorante La Piazza Mangia Ristorante Pizzeria Michael's Mondello's Pizza Antica **Postino** Ristorante Amoroma Japanese Asia Palace Sushi Bar Blue Ginko Kane Sushi Niwa Restaurant Serika Restaurant Tamami's Japanese Restaurant Yu Sushi **Jazz Dinner Club** Joe's of Lafayette The Orinda House Mediterranean Petra Café Oasis Café

Turquoise Mediterranean Grill

El Charro Mexican Dining

El Jaro Mexican Cafe

Mexican 360 Gourmet Burrito

284-1330 3287 Mt. Diablo Blvd, Laf 283-7108 385-0793 960 Moraga Road, Laf 2 Theatre Square, St. 142, Ori 253-1338 3740 Mt. Diablo Blvd, Laf 284-5700 3602 Mt. Diablo Blvd, Lat 962-9575 3406 Mt. Diablo Blvd, Laf 283-3869 3576 Mt. Diablo Blvd. Laf 284-5225 100 Lafayette Cir, St. 101, Laf 284-5282 15 Moraga Way, Ori 253-9191 975 Moraga Rd, Laf 284-3081 1375 Moraga Way, Mor 376-4300 337 Rheem Blvd, Mor 376-2533 3600 Mt. Diablo Blvd, Laf 299-0500 3565 Mt. Diablo Blvd. Lat 299-8700 360 Park St, Mor 377-7662 1460 B Moraga Rd, Mor 376-0809 3518-A Mt. Diablo Blvd, Lat 962-9020 3474 Mt. Diablo Blvd, Laf 284-9709 1 Camino Sobrante # 6, Ori 254-1606 2 Theatre Sq # 118, Ori 254-7088 356 Park St. Mor 376-2872 19 Moraga Way, Ori 253-8399 3707 Mt. Diablo Blvd., Laf 299-8807 65 Moraga Way, Ori 258-4445 2 Theatre Sq # 105, Ori 254-5290 3594 Mt. Diablo Blvd, Laf 299-8822 70 Moraga Way, Ori 253-2004 3655 Mt. Diablo Blvd, Laf 299-1270 3339 Mt. Diablo Blvd, Laf 283-2345 3563 Mt. Diablo Blvd, Laf 283-6639 La Cocina Mexicana 23 Orinda Way, Ori Mucho wraps 1375-B Moraga Way, Mor 3596 Mt. Diable Blvd, Laf Baja Fresh Mexican Grill Celia's Restaurant 3666 Mt. Diablo Blvd, Laf El Balazo 3518D Mt. Diablo Blvd, Laf Maya Mexican Grill 74 Moraga Way, Ori Numero Uno Taqueria 3616 Mt. Diablo Blvd, Laf Mountain Mike's Pizza 3614 Mt. Diablo Blvd, Laf Mountain Mike's Pizza 504 Center St, Mor 1375 Moraga Rd, Mor Pennini's Round Table Pizza 361 Rheem Blvd, Mor Round Table Pizza 3637 Mt. Diablo Blvd, Laf Village Pizza 19 Orinda Way # Ab, Ori Zamboni's Pizza 1 Camino Sobrante # 4, Ori Sandwiches/Deli 1480 Moraga Rd # A, Mor Bianca's Deli Europa Hofbrau Deli & Pub 64 Moraga Way, Ori Gourmet Bistro Café 484 Center St. Mor Kasper's Hot Dogs 103 Moraga Way, Ori Noah's Bagels Orinda Deli 19 F Orinda Way, Ori Subway 396 Park St., Mor Subway Subway Theatre Square, Ori Seafood Yankee Pier Singaporean/Malaysian **Kopitiam** Steak Casa Orinda 20 Bryant Way, Ori

376-4400 254-7202 376-1551 253-0766 3518 Mt. Diablo Blvd, Laf 299-0716 254-1990 376-2959 3322 Mt. Diablo Blvd #B, Laf 284-2627 258-0470 3593 Mt. Diablo Blvd, Lat 283-4100 3647 Mt. Diablo Blvd, Laf 299-1653 254-2981 71 Lafayette Cir, Laf 283-2226 107 Orinda Way, Ori 254-2206 3555 Mt. Diablo Blvd # B, Laf 283-8883 99 Orinda Way, Ori 253-0989 512 Center Street, Mor 377-0420 23 Orinda Way # F, Ori 253-1975 Little Hearty Noodle, Pho & Pasta 578 Center Street, Mor 376-7600

The Lamorinda Weekly (LW) Restaurant Guide is not paid advertising; our intent is to provide a useful reference guide. We hope that we have included all Lamorinda restaurants on this page, except those that told us they did not wish to be listed. LW is not liable for errors or omissions. In the event that we have inadvertently printed misinformation or excluded a restaurant please let us know (info@lamorindaweekly.com) so that we may correct our list for the next issue.