

CHERYL DAY

LEGACY BAKER
AUTHOR
TELEVISION HOST
COMMUNITY ADVOCATE



Cheryl Day is a Southern legacy baker, author, and entrepreneur, enriching lives through the art of scratch baking and storytelling.

Cheryl established Back in the Day Bakery in Savannah, Georgia's historic Starland District in 2002 with her husband Griff, where they've built a loyal local and national following.

23K

INSTAGRAM
@CHERYLDAY

34K

INSTAGRAM
@BACKINTHEDAYBAKERY

Cheryl is a James Beard-nominated Outstanding Pastry Chef, a NYT Best Selling Author, Georgia Author of the Year 2022 for her cookbook *Cheryl Day's Treasury of Southern Baking*, and TV Host for Milk Streets *My Family Recipes*. Cheryl is the cofounder of Southern Restaurants for Social Justice, a diverse coalition of bakers, chefs, makers, and restaurant owners that supports and amplifies Black businesses in the food industry.

The sweet and savory recipes I wish I'd gotten from my mother and grandmothers... This will soon become your batter-spattered go-to bible. Beautifully illustrated, this heartfelt work is not only a love poem to the cooks who created the recipes, it is, quite simply, a masterpiece.” -Jessica B. Harris



WORKED WITH

NETFLIX MILK STREET BON APPÉTIT KING ARTHUR CHERRY BOMBE EPICURIUS SPLENDID TABLE

- High On The Hog, Netflix Season 2
 - Milk Street TV, Host & Radio Contributor
 - Bon Appétit, Recipe Contributor & Video Content Creator
 - King Arthur Baking Co., Recipe Contributor, Content Creator & Author
 - Cherry Bombe, Jubilee 2022 Guest Speaker & Cherry Bombe Radio Guest
 - Epicurious, Recipe Contributor & Video Content Creator
 - Splendid Table Radio Guest
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PRESS

Epicurious, "17 Classic Recipes From Baking Legend Cheryl Day- Biscuits and cakes for every occasion." by Jarret Menendez February 13, 2023

Forbes, "If You Like Biscuits And Southern Sweets, You Need This New Cookbook.", Lifestyle & Dining by Elizabeth Karmel, Nov. 2021

“Bon Appétit, Cheryl Day just wrote the definitive book on Southern baking. . . A master class in making memorable baked goods.” by Chala June, Oct. 2021
