

# Midwest Living

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## Fall Favorites

10 inspiring

## More home for your \$!



### I'll take a dozen meat loaves to go

Trust us on this. Cynthia Kallile's fusion of two classic comfort foods works, despite what you think upon hearing that her Chicago Meatloaf Bakery sells meat loaf in cupcake form. When you enter her Lincoln Park storefront, the offerings filling the glass case look like baked sweets. But closer inspection reveals that the cake is meat, the icing is potatoes and the decoration is fresh herbs. Anchoring the display is the "Loaf-A-Roma," a giant meatball with spaghetti icing.

The muse behind Cynthia's leap from corporate life to meat loaf artistry was her mother's comfort food. "Our mother could always psych out a recipe and taught us to love to experiment

in the kitchen," Cynthia says. Her mom says she's still "awed" at what her meat loaf inspired.

The bakery offers classic full-size meat loaf to satisfy traditionalists, but most people opt for generous single-serving cupcakes, available in eight flavors each day, costing about \$8 each and served in cake boxes. Other choices include meat loaf pastries (in the form of pies, loaves and layer cakes) and bite-size meat-filled tarts called "loafies." "I've spent my entire life trying not to eat meat loaf," says customer Jennifer Regan of East Peoria. "Now I come all the way to Chicago and find myself eating and liking it. I can't believe it." (773/698-6667; [themeatloafbakery.com](http://themeatloafbakery.com))

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