



All Time Bread – Delightful Baishakh desserts that hit the right spot



Pahela Baishakh in Dhaka is a full-blown sensory overload — think streets painted red and white, Dhaka University campus bursting at the seams, and the unmistakable scent of panta and shutki drifting through the air from someone's rooftop party. It's the one day when the city collectively hits pause on deadlines and diets, and decides to live a little.

But while the morning starts with hilsa and mustard, and the afternoon is soaked in mango juice and mishti, what about the sweet ending?

Not everyone has the time (or stamina) to simmer payesh for hours.

This is where All Time Bread pulls a little sorcery.

Yes, bread — that reliable kitchen staple! Turns out, with a little twist, it can moonlight as a dessert base so good, even your mishti-loving mama might ask for seconds.

So, for those who want to sweeten their Pahela Baishakh without breaking into a full-on culinary sweat, here are two easy, crowd-friendly desserts that bring just the right blend of tradition and innovation.

Bread Malai Toast

Take the familiar comfort of malai and give it a shortcut makeover. This *Bread Malai Toast* is rich, creamy, and

unreasonably easy to make. Perfect for when the guests have overstayed their welcome, and you're two cups of cha away from a breakdown.

Thick slices of All Time Bread are toasted in ghee and bathed in cardamom-scented milk, then crowned with crushed nuts. It's got all the notes of a proper deshi dessert — without turning your kitchen into a sauna.

Ingredients

4 slices of All Time Bread
2 cups full cream milk
2 tbsp sugar (adjust to taste)
¼ tsp cardamom powder
A few saffron strands (for that royal touch)
Crushed pistachios or almonds
Ghee or butter for toasting

Method

Toast the bread in ghee until golden brown. Boil the milk with sugar, cardamom, and saffron until slightly thickened. Dip each toast gently in the milk — no drowning, just enough for a soak. Garnish with chopped nuts and serve warm or chilled. Either way, it's a win.

Chocolate Bread Delight

Let's be honest: not everyone is into traditional sweets, especially after a heavy panta-ilish breakfast and enough bharta to last till next Baishakh. For those leaning more towards "dessert-dessert," *Chocolate Bread Delight* is the fix.

Ingredients

4 slices of All Time Bread
100g dark or milk chocolate

2 tbsp cream or milk
Chopped nuts, sprinkles, or even dried fruit
A dash of salt (optional, but trust the process)

Method

Melt the chocolate with cream using a microwave or double boiler. Cut the bread into triangles or quirky shapes, and lightly toast if you like a bit of crunch. Drizzle or spread the chocolate over the pieces, top with nuts, or whatever your sweet stash allows, and pop it in the fridge for a few minutes — or eat it right there, standing in the kitchen. No one's watching.

Why this works for Baishakh

We love a good traditional mishti platter. But these desserts? They're for the days when you want to keep things fun, simple, and a little unexpected. Whether it's a rooftop adda, a quiet family lunch, or an impromptu potluck, *Bread Malai Toast* and *Chocolate Bread Delight* bring comfort and creativity to the table without demanding half your day.

All Time Bread is that kitchen companion that never lets you down — it's always there, doesn't need soaking overnight, and doesn't require a master's in patisserie to work with.

So, this Pahela Baishakh, between the panta platters and deshi drums, sneak in something sweet and effortless. Whether you're indulging your inner child with chocolate or reliving old-school malai memories with a modern twist, these desserts hit just the right note.

By K Tanzeel Zaman