

Breaking Bread Bakery

Holiday Pre-order Form – December 2017

1. We will have orders ready at two times; choose either Friday, December 22 from Noon, or Saturday, December 23, from 11:30am.
2. Fill out your order below and bring it to the bakery **by 6:00pm on Wednesday, December 20.**
3. A 30% deposit, or more, will guarantee your order for pick-up.

Item (descriptions on the reverse side)	Quantity	Price each	Item Cost
Six Grain (1.3 pound oval loaf)		\$5.50	
Cranberry Walnut (1.6 pound oval loaf)		\$6.25	
Panettone (1.5 pound traditional cylinder loaf)		\$15.00	
Stollen (1.3 pound traditional shape)		\$15.00	
Six Grain dinner rolls (12 minimum)		\$ 0.52	
Banana Chocolate Chip Bread Pudding (5"x7" pan)		\$12.00	
Almond Fruit Crostada (9", pear or apple preference)		\$20.00	
German Chocolate Pie (9" baked)		\$25.00	
Other requests below are subject to time constraints, but we'll let you know whether we can do it or not!			
Other:			
Other:			
Totals			

Name: _____

Work Phone: _____ Cell or Home Phone: _____

Desired Pick-up Time:

Friday, December 22 from Noon

Saturday, December 23 from 11:30

Deposit Received: \$ _____ by _____

Breaking Bread

Bakery

Holiday Pre-order Items

Six Grain	Our best selling bread, made with traditional white flour to which we add whole grain, organic millet, flax seed, sunflower seed, rolled oats, and chopped rye. It is a soft bread with a firm crust and the flavor of roasted grains.
Panettone	The rich, buttery traditional Italian Christmas bread. It has candied fruit and raisins soaked in rum. We're making it in the traditional vertical cylinder shape. The total quantity available will be limited, so order early.
Stollen	Our version of the German Christmas bread has white raisins, currants, and cranberries soaked in rum syrup in sweet, enriched dough. We include a roll of marzipan for almond flavor. After baking, the loaf is soaked in butter and dusted with powdered sugar.
Six Grain Dinner Rolls	Dinner rolls made from the same dough as our Six Grain loaf above. These dinner rolls weigh 2 ounces before baking.
Banana Chocolate Chip Bread Pudding	We make this bread pudding with croissant and enriched bread doughs, ripe banana, chocolate chips, cream, and eggs. Then it is topped off with English cream sauce, which we package "on the side."
Almond Fruit Crostada	Pie crust in the rustic, folded crostada style, containing a layer of almond filling and about a pound of apples or pears, depending on what we can get from our farming friends.
German Chocolate Pie	This has always been Glenna's favorite pie. The recipe goes back more years than she will admit. It has all the ingredients of the classic German chocolate cake, but in a rich, creamy pie instead.