

Breaking Bread Bakery

Thanksgiving Pre-order Form – 2017

1. We will have orders ready to pick up at two times; choose either Tuesday, November 21 or Wednesday, November 22, from 1:00pm each day.
2. Fill out your order below and bring it to the bakery by 6:00pm on Friday, November 17.
3. A 30% deposit will guarantee your order for pick-up.

Item (descriptions on the reverse side)	Quantity	Price each	Item Cost
Six Grain (1.5 pound oval loaf)		\$5.00	
Brioche (1.3 pound pan loaf)		\$7.75	
Cranberry Walnut (1.5 pound oval loaf)		\$5.75	
Six Grain dinner rolls (12 minimum)		\$0.50	
Brioche dinner rolls (12 minimum)		\$0.75	
Pumpkin Pie (9")		\$18.00	
Cranberry Apple Walnut Streusel Pie (9")		\$25.00	
Brown Butter Walnut Pie (9")		\$28.00	
Almond Fruit Crostada		\$20.00	
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:

- Afternoon, Tuesday, November 21
 Afternoon, Wednesday, November 22

Deposit Received: \$ _____ by _____

Breaking Bread

Bakery

Thanksgiving Pre-order Items

Six Grain Bread	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 soft bread with a firm crust and the flavor of roasted grains.
Brioche	Our Brioche is loaded with European-style butter. For this year, we are omitting the bit of orange citrus flavor. Brioche has the texture of a light cake.
Cranberry Walnut Bread	With 75% whole grain, this is a substantial bread. It has plenty of cranberries and raisins for sweetness. It is shaped as a narrow loaf and baked on the hearth.
Six Grain Dinner Rolls	Dinner rolls made from the same dough as our Six Grain loaf above. These dinner rolls are 2.2 ounces before baking.
Brioche Dinner Rolls	Dinner rolls made from the same dough as our Brioche loaf above. These dinner rolls are 2.0 ounces before baking.
Pumpkin Pie	We're forcing ourselves to make a nearly traditional pumpkin pie this year. A bit of maple syrup adds complexity.
Cranberry Apple Walnut Streusel Pie	To provide more complex flavors than the traditional apple pie, fresh cranberries are added to the filling. And we apply a walnut streusel crumb in place of the top crust.
Brown Butter Walnut Pie	Similar to a traditional pecan pie, but with browned butter and Tahitian vanilla for smooth richness. Each pie is loaded with over 2 ½ cups of toasted walnuts.
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.