



# Great Harvest Bread Co.®

208 Ridgely Ave., Annapolis, MD 21401 phone 410-268-4662

## SEPTEMBER 2016



### BREADS - WHOLE GRAIN, SWEET, SAVORY, ...

**DAILY: HONEY WHOLE WHEAT\* - OLD FASHIONED WHITE - CHALLAH - DAKOTA\*- CINNAMON CHIP WHITE - SINFUL CINNAMON - VANILLA ALMOND SWIRL - CINNAMON COFFEECAKES - APPLE DANISH**

#### MONDAY

High Five Fiber\*  
Rye (Rotational)  
Swirled Cinnamon Raisin  
Green Chile Cheddar  
Harvest Buckwheat Bread

#### TUESDAY

Blueberry Almond Crunch  
Popeye  
Anadama

#### WEDNESDAY

Nine Grain\*  
Country French or Light  
Wheat  
Italian Herb Baguette  
Harvest Buckwheat Bread

#### THURSDAY

High Country Crunch\*  
Basil or Cracked Pepper\* Parmesan  
Virginia Rolls  
Baker's Choice Bread

#### FRIDAY

Low-carb Multigrain\*  
Red, White & Blue  
Cranapple Harvest  
Irish Baked Potato  
Pizza Bread

#### SATURDAY

Cinnamon Swirl\*  
White Cheddar Garlic  
Italian Herb Baguette  
Cranberry Crunch

\* = 100% whole wheat

### GOODIES - MUFFINS, SCONES, COOKIES, ...



**DAILY: SAVORY SCONE - MOCHA SCONE - LEMON BLUEBERRY BLISS MUFFIN - LOW-FAT OAT BRAN FRUIT MUFFIN - CAPPUCCINO MUFFIN - PUMPKIN MUFFIN - CINNAMON ROLLS - VANILLA ROLLS - CHOCOLATE CHIP COOKIE**

**MONDAY:** Cranberry Orange Scone - Maple Nut Muffin & QB - Brown Rice Banana Muffin - Healthy Benefit Muffin - Oatmeal Raisin Cookie

**TUESDAY:** Raspberry White Chocolate Chip Scone - **BAKER'S CHOICE MUFFIN & QB** - **BAKER'S CHOICE COOKIE**

**WEDNESDAY:** **BAKER'S CHOICE SCONE** - Apple Pecan Muffin & QB - **MONSTER** Cookie

**THURSDAY:** Caramel Apple Scone - Chocolate Brownie Muffin & QB - Cranberry Walnut Cookie

**FRIDAY:** Mocha Scone - Coconut Walnut Muffin & QB - Snickerdoodle Cookie

**SATURDAY:** Berry Cream Cheese Scone - **BAKER'S CHOICE SCONE** - **BAKER'S CHOICE MUFFIN & QB** - Oatmeal Chocolate Chip Cookie

### SPECIAL DAYS IN SEPTEMBER...

**LABOR DAY (9/5) - WE WILL BE CLOSED! (WE ARE RESTING FROM OUR LABORS)**

**GRANDPARENTS' DAY (9/11)** - Be sure to bring a sweet treat with you to G'ma and G'pa's house today.



**INTERNATIONAL TALK LIKE A PIRATE DAY (MON., 9/19)** - Dress and talk like a pirate, you can get a free cookie today! Arrgh, Mateys!

**SUPER SCONE SATURDAYS -** You can now choose from **FOUR** different types of scones every Saturday.

**Store Hours: Monday- Friday 6 am-6 pm; Saturday 6 am-5 pm**

## HALF TIME CHEESY PULL APART BREAD

### INGREDIENTS:

- 1 Round Loaf Honey Whole Wheat, Old Fashioned White, White Cheddar Garlic or ...
- 1/2 c. butter, melted
- 1 clove garlic, minced
- 8 oz. Sharp Cheddar Cheese shredded
- 8 oz. Monterey Jack or Asiago Cheese shredded
- Italian Seasoning to taste

### DIRECTIONS:

1. Preheat oven to 325. Line cookie sheet with foil and set aside.
2. Cut a cross hatch pattern into the top of the bread by slicing 1/2" grid lines into the top of the bread stopping about 1/4" from the bottom of the bread so that it stays together. Place the bread on the foil that has been sprayed.
3. Stir together the melted butter and garlic.
4. Gently separate the bread with your fingers, sprinkle the shredded cheese down into the bread. There will be a lot of cheese, so try to push down as much as you can in between all of the crevices in the bread. Pour melted garlic butter over cheese and sprinkle with Italian seasoning.
5. Bake until the cheese is completely melted, bubbling and bread edges are lightly toasted, don't let brown. Bake about 25 minutes. Remove from oven and eat while hot!

**ADDITIONAL SUGGESTIONS:** Throw on some bacon or change out the cheese! Possibilities are endless!



## FIRST HOME FOOTBALL GAMES ...

• **SAT., SEPT., 3 VS. FORDHAM**

• **SAT., SEPT., 10 VS. CONNECTICUT**

Stop by and pick up some goodies for your tailgate party!

• **BLUE & GOLD BREAD**

• **CHOCOLATE CHIP COOKIES**

• **BROWNIES**

• **SAVANNAH BARS**

• **FOCACCIA ROLLS**

(Pepperoni or Vegetarian)

**WE DO PARTY TRAYS TO FIT YOUR NEEDS!**

**CALL US TODAY!**

Can't find us at the bakery and you have a question for us? We'd love to connect with you. Send us an email and we promise to get back to you!

Sincerely, Thomas & Pam Storm, Owners Since 2008

• [GREATHARVESTANNAPOLIS@GMAIL.COM](mailto:GREATHARVESTANNAPOLIS@GMAIL.COM)

• [WWW.GREATHARVESTANNAPOLIS.COM](http://WWW.GREATHARVESTANNAPOLIS.COM)

• [WWW.FACEBOOK.COM/GREATHARVESTANNAPOLIS](http://WWW.FACEBOOK.COM/GREATHARVESTANNAPOLIS) - BE OUR FAN!

• [INSTAGRAM - @GREATHARVESTANNAPOLIS](https://www.instagram.com/GREATHARVESTANNAPOLIS)



## RETURN OF THE MIXES!

**IT'S GETTING COOL ENOUGH TO TURN ON THOSE OVENS AT HOME AND DO SOME BAKING AS A FAMILY! TO HELP WITH THE FUN, WE HAVE MADE FRESH BATCHES OF YOUR FAVORITE MIXES:**

- **DOUBLE FUDGE BROWNIE**
- **CHOCOLATE CHIP DAKOTA SPICE COOKIE**
  - **CORN BREAD**
- **WHITE CHOCOLATE CRANBERRY COOKIE - NEW!**

### **BREAKFAST FAVORITES..**

- **WHOLE WHEAT PANCAKE**
- **CRANBERRY ALMOND OATMEAL**
- **NINE GRAIN HOT CEREAL**
- **CINNAMON RAISIN OATMEAL**

## COMING IN OCTOBER...



## PUMPKIN PASSION!

- **PUMPKIN SWIRL**
- **PUMPKIN YUMKIN**
- **PUMPKIN BARS**
- **JACK 'O LANTERN BREAD FOR HALLOWEEN!**
- **PUMPKIN PIES**