



# BUNNIES

*Order Yours Today!*



## PRE-ORDER EASTER GOODIES

From our sweet, adorable Honey Bunnies to Hot Cross Buns, we have everything you need for a beautiful Easter spread.

- Honey Bunnies**
- Easter Sugar Cookies**
- Hot Cross Buns**
- Lemon Supreme Cake Bread**
- \*Amborsia Wreaths**
- Carrot Cake**

*\* Item will be available on 4/10 & 4/11 only*

Pre-Order By Thursday April 9.



# Hop On In for Easter Goodies!

*April Bread & Goodies Menu*

## DAILY BREAD

Honey Whole Wheat, Old Fashioned White, Challah, Cinnamon Chip, Cinnamon Swirl, Irish Brown Bread, Michigan Cherry Walnut, HOT CROSS BUNS & Sourdough

## MONDAY & TUESDAY SPECIALS

Monday: Asiago Pesto, Ninegrain

Tuesday: Asiago Pesto, High Five Fiber

## WEDNESDAY & THURSDAY SPECIALS

Wednesday: Spinach Tomato Cheese, Dakota

Thursday: Spinach Tomato Cheese, High Country Crunch

## FRIDAY & SATURDAY SPECIALS

Friday: Cheddar Garlic, High Country Crunch

Saturday: Cheddar Garlic, Nine Grain

## GOODIES: COOKIES & BARS

Oatmeal Raisin Cookie, Oatmeal Chocolate Chip, Salted Caramel, Old Fashioned Chocolate Chip, Scottish Shortbread, Sugar Cookies, Fudge Brownies, Savannah Bars, Trek Bars

## GOODIES: MUFFINS, SCONES & CAKE

Muffins: Blueberry, Berry Oat Bran, Apple, Peach, Carrot Cake, Pumpkin Chocolate Chip & Lemon Supreme

Scones: Cinnamon, Cranberry Orange, Blueberry Cream Cheese

Cake: Daily - Pumpkin Chocolate Chip, Carrot Cake, Banana Walnut Cake

Thursday-Friday - Lemon Supreme

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[www.BirminghamBread.com](http://www.BirminghamBread.com)

[www.Facebook.com/GreatHarvestBham](http://www.Facebook.com/GreatHarvestBham)

Hours: M - F: 7 a.m. to 6 p.m. and Sat: 7 a.m. to 4 p.m.

## BAKING FROM SCRATCH SINCE 1976

For more than 3 decades, Great Harvest has been baking bread from scratch daily. As generations have passed, our world has turned to cheaper, easier, less time-consuming methods of preparing food and has removed the handmade, healthy element of baking and cooking. At Great Harvest, we don't rush it - we still believe in our elaborately long, traditional methods of bread making because it enhances the flavor, quality, and nutritional value.

## QUALITY MATTERS

Our old-fashioned bakery specializes in scratch-made breads, sweets, and fresh-made sandwiches using pure and simple ingredients. We still believe in purchasing Non-GMO, chemical free wheat from family-owned farms in Montana, and fresh-milling our 100% whole-wheat flour.

## ONE-OF-A-KIND

Over the years, we have adapted to the wants and needs of our customers and can offer great-tasting products that fit many diets, but since the inception of our bread-making business, one thing is still for certain - Great Harvest breads and goodies are truly one-of-a-kind. They're simple, handmade daily, wholesome, and taste amazing.



Bread. The way it ought to be.



HOPPY EASTER!  
PRE-ORDER YOUR BUNNY & HOT CROSS BUNS FOR EASTER



We Cater! Our wholesome sandwiches are layered with premium, nutritious ingredients including nitrate free meats, homemade, gourmet spreads, and fresh vegetables.



Our signature Honey Whole Wheat bread is made using only 5 pure and simple ingredients - freshly milled whole wheat flour, honey, yeast, water, and salt.



Handcrafted scones, muffins, and batter breads with a cup of locally-brewed coffee will help start your day on a sweet note.

## BAG IT, STORE IT, WARM IT

### Our bread will stay fresh!

Great Harvest bread will stay fresh at least 7 - 10 days, if stored properly. Once it is cool to your wrist (about 2 hours), place in a plastic bag, press out the extra air, twist, and tie with a twist tie. Bagging the bread before it cools down impacts the texture negatively!

### Don't put bread in the fridge.

This will cause the honey to crystallize and dry out your bread. However, if your bread contains cheese or meat, it will need to be refrigerated within 24 hours of purchase.

### Our bread freezes nicely!

Double bagging helps to prevent freezer burn, but it's best to wait 24 hours after purchasing to freeze. To thaw, set bagged bread on the counter for 24 hours.

### Want a warm slice of bread?

Simply toast or re-heat in the oven! Wrap it in foil, and place it in the oven at 350° for 15 minutes. You should never put our bread in the microwave, it will become hard and gummy.

Enjoy!



BE loose and  
have FUN!

Bake phenomenal  
bread.

Run fast  
to serve others.

&GIVE  
generously.

— Our Mission