

Great Harvest Bread Co.®

135 W. DIVISION ST. • WAITE PARK • MN • 56387 • (320) 259-4622



BREAD BUNNIES!

They're back! These bunny-shaped breads randomly come around once a year. The original Great Harvest Bread Bunny is great in baskets and makes Easter especially fun at the breakfast table. Yes, they're cute. But don't let their cuteness keep you from diving in to the world's best Honey Whole Wheat bread! Be sure to order yours by Thursday, March 28th. We will be baking Irish Soda Bread for St. Patrick's Day March 8th—16th. Enjoy with a pat of butter, a touch of jam and a hot cup o' tea.



MARCH BREADS

MONDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Dakota • Potato Dill • Cinnamon Chip • High 5 Fiber • MN Wild Rice/Cranberries

TUESDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Cinnamon Chip • Cheddar Garlic • Cheddar Garlic/Jalapeño • High 5 Fiber • Nine Grain

WEDNESDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Gluten Friendly • Cinnamon Chip • High 5 Fiber w/Blueberries • MN Wild Rice/Cranberries

THURSDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Nine Grain • Pepperoni Rolls • Cinnamon Chip • Popeye • High 5 Fiber/Cranberries

FRIDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Cinnamon Chip • Italian Garlic • High 5 Fiber • MN Wild Rice/Cranberries

SATURDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Nine Grain • Cinnamon Chip • Italian Garlic

GOODIES! Every Day—Oatmeal Chocolate Chip Cookies, Savannah Bars & Caramel Twists

MONDAY

Strawberry Muffins • Raspberry White Chocolate Scones

TUESDAY

Salted Caramel Cookies • Raspberry Muffins • Blueberry/Raspberry Scones

WEDNESDAY

Peanut Butter Cookies • Blueberry/Lemon Scones • Blueberry/Raspberry Muffins

THURSDAY

Salted Caramel Cookies • Cranberry/Blueberry Muffins • Raspberry Scones

FRIDAY

Monster Cookies • Blueberry/Strawberry Muffins • Cranberry Orange Scones

SATURDAY

Blueberry/Raspberry Muffins • Baker's Choice Scones

STORE HOURS: MONDAY - FRIDAY 7 AM - 6 PM. SATURDAY 7 AM - 3 PM

SPRING AMBROSIA...*Ring in the Spring!*

This pineapple citrus Easter bread is made with coconut, golden raisins, and a touch of cinnamon. Beautifully braided, kissed with a sweet frosting, Spring Ambrosia is a heavenly addition to your Easter breakfast or dinner table. A great gift too! Available every day during Easter Week.

HUNDREDS OF YEARS OF TRADITION...

During the season of Lent (the forty days before Easter), Hot Cross Buns are featured in bakeries all over the world. The tradition of the buns dates back to Pagan times, when the cross represented the four quarters of the moon. To Romans, the cross represented the horns of a sacred ox. The word "bun" originated from the ancient word "boun", which was used to describe the revered animal. Early Christians reinterpreted the cross on the bun to signify the cross of Christ. Hot Cross Buns became a regular feature of Lent, particularly on Good Friday. In 1361, Father Thomas Rockliffe led the monks at St. Albans, England, in distributing Hot Cross Buns to the town's poor. Spices and dried fruit were added to ordinary buns in order to increase the abundance of the offering. These delicious buns have ever since been a reminder of love and generosity. Available Easter Week—be sure to order yours!



FRENCH TOAST CASSEROLE

1 loaf of Great Harvest Bread cut into 1 inch cubes (enough to make 10 cups)

8 eggs

3 cups milk

4 tsp. sugar

1 tsp. vanilla

$\frac{3}{4}$ tsp. salt (optional)

Topping:

2 Tbsp. butter (cubed)

2 Tbsp. sugar

2 tsp. ground cinnamon

Maple Syrup

Place bread cubes in a greased 13 x 9 x 2 inch baking dish. In a mixing bowl, beat eggs, milk, sugar, vanilla, and salt. Pour over bread. Cover and refrigerate for 8 hours or overnight. Remove from the refrigerator 30 minutes before baking. Dot with butter. Combine sugar and cinnamon; sprinkle over the top. Cover and bake at 350 for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes. Serve with syrup. Makes 12 servings.