

Wholeheartedly Thanksgiving

- **Cranberry Cornbread** (Nov. 20, 26 & 27 and Wednesdays through Dec. 18) **\$6.25**
- **Traditional Cornbread** **\$7.00**
- **Mini Sandwich Buns** **\$5.95/dozen**
- **Country White Pull Aparts** (starting Nov. 22) **\$7.95**
- **Stuffing** (Nov. 22–27) **(peasant) \$4.50**
- **Pumpkin Bread** **(with walnuts \$8.45) \$8.25**
- **Blueberry Cranberry Bread and Rolls** (Nov. 23–27) **\$6.50 (roll \$1.15)**
- **Cranberry Orange Bread** **\$8.45**

How Much Stuffing Do You Need?

A bag of Breadsmith Stuffing is approximately 28oz or 16 cups of bread cubes.

Turkey Size (pounds)	Stuffing Needed (cups)
10–12	8–10
13–18	11–14
19–24	15–18
25–30	19–22

SERVING TIP

For warm bread on Thanksgiving Day, store bread overnight in a Breadsmith plastic bag at room temperature. About 15 minutes prior to serving your holiday meal, place rolls on a cookie sheet or loaf directly on the oven rack. Warm in a preheated 325° oven for 10 to 15 minutes. Serve immediately.

PLEASE NOTE

All orders must be placed by noon on Tuesday, November 26. Orders will be ready at 2:00 pm Wednesday, November 27. Breadsmith will be closed on Thanksgiving, November 28.

**HAPPY THANKSGIVING
FROM BREADSMITH.**

Be thankful. Savor life.

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