

Wholeheartedly Thanksgiving

- **Cranberry Cornbread** (Nov. 26–27) \$5.95
- **Traditional Cornbread** (Nov. 22–27) \$6.75
- **Mini Sandwich Buns** \$5.50/dozen
- **Country White Pull Aparts** (starting Nov. 22) \$7.75
- **Stuffing** (Nov. 22–27) (wheat, white or mix) \$4.10
- **Pumpkin Bread** (with walnuts \$7.75) \$7.00
- **Blueberry Cranberry Bread and Rolls** (Nov. 23–27) \$5.75 (roll \$1)
- **Cranberry Orange Bread** \$7.50

How Much Stuffing Do You Need?

A bag of Breadsmith Stuffing is approximately 2½ pounds or 24 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 November 27 at noon. Breadsmith will be closed on Thanksgiving, November 28.

**HAPPY THANKSGIVING
FROM BREADSMITH.**

Be thankful. Savor life.

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BREADSMITH
HAND MADE. HEARTH BAKED.