



May 2024 BAKE SCHEDULE

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY/
SATURDAY

Breads

Honey Whole Wheat
Farmhouse White
Nine Grain
Cinnamon Swirl
Apple Pie Crunch
Cinnamon Raisin
Cracked Pepper & Swiss
Sourdough

Honey Whole Wheat
Farmhouse White
Nine Grain
Cinnamon Swirl
Apple Pie Crunch
Swedish Rye

Honey Whole Wheat
Farmhouse White
High Five
Cinnamon Swirl
Apple Pie Crunch
Asiago Pesto
Cherry Walnut
Rye Sourdough

Honey Whole Wheat
Farmhouse White
High Five
Cinnamon Swirl
Apple Pie Crunch
Lemon Sunrise
Michigan Herb

Honey Whole Wheat
Farmhouse White
Super Grain
Cinnamon Swirl
Apple Pie Crunch
Challah
Golden Cheddar
Chocolate Cherry Bomb
Virginia White
Sourdough

**RED WHITE & BLUE
MAY 24th**

Sweets

Retro Chocolate Chip
Cookies
Sugar Cookies
Oatmeal Chocolate
Chip Walnut Cookies

Retro Chocolate Chip
Cookies
Oatmeal Chocolate
Chip Walnut Cookies
Raspberry Shortbread

Retro Chocolate Chip
Cookies
Sugar Cookies
Oatmeal Chocolate
Chip Walnut Cookies
Peanut Butter Cookies

Retro Chocolate Chip
Cookies
Oatmeal Chocolate
Chip Walnut Cookies
Salted Caramel Cookies

Retro Chocolate Chip
Cookies
Sugar Cookies
Oatmeal Chocolate
Chip Walnut Cookies
Oatmeal Raisin Cookies

Pumpkin Chocolate
Chip Muffins
Blueberry Sourcream
Muffins

Pina Colada Muffins
Strawberry Rhubarb
Muffins

Pumpkin Chocolate
Chip Muffins
Blueberry Sourcream
Muffins

Pina Colada Muffins
Strawberry Rhubarb
Muffins

Pumpkin Chocolate
Chip Muffins
Blueberry Sourcream
Muffins

Cranberry Orange
Scones

Cranberry Orange
Scones

Cinnamon Chip Scones

Cinnamon Chip Scones

Maple Oatmeal Scones

Cinnamon Rolls



May Specials



Pina Colada Muffins: Pineapple, Coconut & Walnuts

Mother's Day: French toast recipe on the back!
Grab something sweet for mom! We ship anywhere in the US

Teacher's Gift Bag: Loaf of Honey Whole Wheat or Farmhouse White, 6 Cookies, and a Special A+ Card (Redeemable card for free loaf of bread)

Rye Sourdough: Sourdough Bread with Rye Flour, Rye Meal and Caraway Seeds

Red White & Blue: Farmhouse White Bread with Blueberries, Cherries and Cranberries - Perfect for Memorial Day weekend!

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Cinnamon French Toast Recipe

Spoil Mom with Breakfast! (Mother's day is May 12th)

An iconic dish and a legendary product come together to make the ultimate French Toast. At Great Harvest, Cinnamon Swirl bread is the go-to bread recommendation for French Toast. It doesn't take much to make this bread shine - slice it thick and dip it in this simple batter for a breakfast that is sure to please. Serves 4 people.

Ingredients

- 4 large eggs
- 2 tablespoons granulated sugar
- 1 teaspoon pure vanilla extract
- 1/3 cup Half & Half
- 8 slices of 1-inch thick Great Harvest Cinnamon Swirl Bread (about 1/2 a loaf)
- Butter, as needed (about 1/2 stick) for cooking and serving, if desired
- Maple Syrup or honey for serving
- Powdered sugar

Method

- Preheat oven to 200° to keep French toast warm if needed.
- Whisk eggs, sugar, and vanilla together in a medium sized bowl that is large enough for dipping the bread slices. Add Half & Half and whisk again until well combined.
- Preheat a skillet to medium-high or an electric plugin griddle to 375°.
- Melt approximately 1 tablespoon butter on preheated skillet.
- Working a few slices at a time, dip Great Harvest Cinnamon Swirl bread into egg mixture and carefully place on skillet. Cook for 2 - 2 1/2 minutes until golden brown and flip. Continue cooking for another 2-3 minutes until second side is golden.
- Serve immediately with a pat of butter, a drizzle of maple syrup, or honey and a dusting of powdered sugar. If necessary, place on a sheet pan and keep warm in the oven while cooking the remainder of the slices

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