

Menu- Baked Goods

Connie Hanner

Sweet rolls: \$12 for 6 / \$20 for 12

- Cinnamon – made with Vietnamese cinnamon – really packs a punch
- Raspberry – made with fresh raspberries, not jam
- Orange Chelsea – orange scented with pecans
- Hot Cross – Easter classic with apple, sultanas, candied citrus peel
- Hazelnut Almond – chocolate hazelnut filling with chopped almonds
- Cranberry and Coconut – yea it sounds weird, but it is amazing
- Danish pastries: lemon curd, cream cheese, raspberry or hazelnut filled
- Kolaches: lemon curd, cream cheese, raspberry or poppy seed filled
- Apricot and Walnut Tea Loaf - \$25 per loaf

Cookies - \$7 per dozen

- Oatmeal – pecans and dried cranberries
- Chocolate chip – made with browned butter
- Snickerdoodles
 - Plain
 - Peach (seasonal)
- Macarons - \$15 per dozen (1 dozen minimum)
 - Vanilla
 - Chocolate Hazelnut
 - Peppermint
- Biscotti - \$10 per dozen
 - Plain dipped in white or milk chocolate
 - Cranberry and pistachio
 - Orange and almond

Desserts

- Apple Crisp- \$15 – 8 x 8 // \$20 - 9 x 13
- Peach Crisp (seasonal) - \$20 - 8 x 8 // \$30 - 9 x 13
- Bread pudding with lemon or bourbon sauce - \$20 – 8 x 8 // \$30 - 9 x 13
- Cheesecake – 8” with blueberry/blackberry and amaretto topping - \$30
- Cream Puffs filled with whipped cream - \$12 for 6 / \$17 per dozen
- Cream Puffs filled with crème diplomat - \$15 for 6 / \$25 per dozen
- Pavlova – filled with lemon curd, whipped cream and fruit – quote based on size (winter only)

Cakes – priced per layer – includes one type of frosting - vanilla, chocolate, salted caramel //
Cake flavors – dark chocolate, white, butter yellow, spice

- 6” cake – \$15 per layer
- 8” cake - \$20 per layer
- 9” cake - \$25 per layer

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- Specialty cakes like Dreamsickle, coconut, red velvet, carrot, black forest, dark chocolate peppermint, mocha, chocolate hazelnut, etc. - 2 layer - \$45 for 6" and \$55 for 8"

Cupcakes - \$10 for 6 / \$15 per dozen – same frosting and cake flavor choices as above

- Filled cupcakes - \$15 for 6 / \$25 per dozen
 - Lemon or orange curd, crème diplomat, chocolate hazelnut, or whipped cream

Pies - \$25 per pie

- Apple
- Peach (seasonal)
- Pecan
- Pumpkin
- Coconut Cream
- Lemon Meringue
- Bakewell Tart

Quiche - \$25 per pie - these can be frozen

- Ham and Cheese (cheddar or Swiss)
- Asparagus and leek
- Smoked salmon and herbed cream cheese
- Mushroom and kale

Bagels - \$10 for 6 / \$18 for 12

- Plain
 - Sesame seeds
 - Poppy seeds
 - Sunflower seeds
- Cheese
 - Cheddar
 - Asiago

Bread

- Challah - \$7 for 14" loaf
- White bread - \$5 per loaf
- Sourdough bread - \$6 per loaf
- Italian bread - \$7 per loaf
- Baguette - \$5 per loaf

Rolls

- Dinner rolls – \$8 per dozen (brown and serve)
- Croissants - \$25 for 6 (5 day advance notice)