

YUM! Baked Goods– Gluten-free Goodies

Breakfast/Snack Bars

Namaste Bars- *Grain free, organic coconut flour based , dried fruits and nuts (df)*

6 for \$12.00; 12 for \$24.00

Banana ChocoYUM Bars- *Almond flour based, gf oats, fresh bananas and dairy free chocolate chips (V)*

6 for \$12.00; 12 for \$24.00

Cinnamon Rolls - *Gluten-free not guilt-free! Available gf, gf/df, gf/Vegan* 4 single rolls \$9.75

Bagels– Plain, Raisin-Cinnamon, Sesame, or Poppyseed 4 for \$10.00

Jam Bellied Scones(V)-*Organic Strawberry, Raspberry, Organic Wild Blueberry, or Michigan Cherry*

6 for \$21.00

Scones (V)– Tender, soft and delicious!

Flavors: Lemon Lavender; Orange Cranberry; Cherry Vanilla; Fig Cardamom;
Chocolate Pecan; Apple Cinnamon 6 for \$21.00; or 12 mini's for \$21.00

Jammies-(V)– Toaster strudel filled with Jam and topped with icing. Available filled with: Organic Strawberry; Michigan Cherry; Organic Wild Blueberry or Orange Marmalade. 6 for \$16.50

Muffins- (df option*) Features Amaranth flour , gf oat bran , and organic yogurt

Flavors: Pumpkin Spice Pecan, Blueberry, Banana Chocolate Chip, Orange scented Cranberry Walnut,

Lemon Poppy Seed, Organic Fig with Cardamom, Apple Cinnamon and Cherry Acai

6 for \$18.00

*Above muffins can be made **Dairy-free**

Flourless Brownie (*made with organic garbanzo beans*)(df) 6 for \$15.50; 12 for \$31.00

Dessert Bars

Shortbread– *Organic Strawberry , Organic Raspberry or Organic Blueberry* \$18.00 for 9 Bars/Blueberry \$20.75 for 9 bars

Pumpkin Chocolate Marble Snack Cakes– *Moist and cake like (V)* \$18.00 for 9 Bars

Pumpkin Cranberry Squares– *Moist and cake like (V)* \$18.00 for 9 Bars

Chocolate Peanut butter Brownies-Not for the faint of heart! Chocolate ganache covered, fudgy, peanut butter goodness! \$30.00 for 9 Bars

(df) = dairy-free

(V) = vegan



YUM! Baked Goods– Gluten-free Goodies

Dessert Bars—Continued

Junk in the Trunk Krispy Treat– *Organic Brown rice “krispies” with organic peanut butter, homemade caramel, toasted pecans, gf pretzels and chocolate (egg-free)* 12 for \$39.00

I Want S’more Please Brownie– *Campfire in a brownie! Graham cracker crust, melty chocolate middle, toasted marshmallow on top* 12 for \$36.00

Salted Caramel Blondie– *Caramel, Buttery goodness with a touch of sea salt* 12 for \$33.00

Peanut Butter Chocolate Bars–*Moist, shortbread texture with a swirl of organic peanut butter and chocolate* 12 for \$33.00

Double Chocolate Teff Brownies- *chocolate overload! (V)* 9 for \$27.00

Tahini Brownies– *Bittersweet chocolate based brownie swirled with organic Tahini (df)* 9 for \$27.00

Blueberry Lime Zest Snack Cake- *Golden yellow cake with fresh blueberries and lime zest (V)* 9 for \$27.00

Granola Apple Cinnamon Snack Cake– *Crunchy granola top, drizzled with vegan caramel over yellow cake with apples and cinnamon (V)* 9 for \$32.00

Coconut Cookie Bars– *Layered cookie bar with a “fig newton” like center. Flavors: Date Mango; Date Apricot; Fig Cherry; and Cranberry Orange (V)* 9 for \$27.00

Breads

Focaccia- Plain or Italian \$6.50 each (df)

Dinner rolls 6 for \$7.50; 12 for \$15.00 (df)

Hamburger/Deli buns 4 for \$6.00 (df)

All breads can be made Vegan with the exception of the bagels

Bagels– Plain, Raisin-Cinnamon, Sesame, or Poppyseed (df) 4 for \$10.00

(df) = dairy-free

(V) = vegan



YUM! Baked Goods– Gluten-free Goodies

Cookies

Cowboy-Ground *gf Oats, chocolate chips and walnuts*

Cowgirl-Ground *gf Oats, and chocolate chips*

Sugar- Plain*, frosted** or decorated***

Snickerdoodles– *Classic recipe rolled in cinnamon and sugar*

Oatmeal Raisin-GF *Oats with organic raisins*

Grain-free Double Ginger-*Almond meal, organic coconut flour, organic coconut sugar and freshly ground ginger (df)*

Pumpkin Chocolate Chip

Peanut butter Quinoa OR Peanut butter Quinoa chocolate chip -Moist and chewy, featuring organic peanut butter and organic quinoa flour

6 for \$9.00; 12 for \$18.00 ***Decorated Sugar cookies 6 for \$18.00; 12 for \$36.00

* Plain, you decorate with your own frosting 6 for \$7.50; 12 for \$15.00

Pies– Beautiful, tender, flaky crust or a slightly crunchy, oat crisp topping. All fruit pies can be made **Vegan!**

9" Fruit –Flavors: Apple, Cherry, Blueberry, or Peach \$19.50 ; \$21.50(V)

5" Individual Fruit \$11.75; \$13.75(V)

9" Salted Caramel-Chocolate Pecan \$38.00

5" Individual Salted Caramel-Chocolate Pecan \$19.75

Pumpkin Walnut Tartlettes–(V) Lightly sweetened walnut based crust with pumpkin filling and walnut/maple crumble on top
\$47.00/dozen

Gallettes

French for freeform pastry or crust. Rustic in appearance, with beauty that is unique to each one created. The crust is lightly dusted with organic sugar for an extra bit of sweetness.

Flavors: Blueberry Honey-Lavender, Apple Cinnamon or Cherry Vanilla \$16.75 Each*

*Please Note: Raspberry, blueberry and Strawberry Rhubarb are available during berry season (end of June to end of August). We are more than happy to bake them out of season but may need to adjust the price to accommodate the out-of-season fruit prices.

(df) = dairy-free

(V) = vegan



YUM! Baked Goods– Gluten-free Goodies

Cupcakes

Double Dog Dare Ya– Dark chocolate cake, topped with dairy-free chocolate ganache(V)

The Razmataz– Vanilla cake topped with raspberry frosting (made with organic raspberries) (V)

Keep It Simple– Vanilla cake with vanilla bean frosting (V)

Pucker Up Baby– Lemon cake topped with lemon frosting (V)

Chunky Monkey– Banana cake topped with peanut butter buttercream (made with organic peanut butter), a dark chocolate drizzle and a bittersweet chocolate chip (V)

The Salty Dog– Dark chocolate cake, topped with a caramel frosting, a drizzle of hand made caramel and a smattering of sea salt (V)

Summer's Here– Lemon cake topped with raspberry frosting (made with organic raspberries) (V)

The Hummingbird– Banana cake with pineapple, toasted pecans and cinnamon, topped with vanilla bean frosting (V)

Lotta Colada– Coconut cake, filled with pineapple fluff, topped with coconut frosting a sprinkle of toasted, raw, organic coconut and dried, organic pineapple piece (V)

Winter's Coming– Chocolate peppermint cake topped with dairy-free chocolate ganache, white chocolate peppermint frosting and a sprinkle of peppermint candy (seasonal) (V)

My Heart Beets For You-Red velvet cake made with beet juice and beet puree finished with vanilla frosting (the best way to get your veggies!) (V)

P.B. I Love You- Dark, moist, chocolate cake topped with Peanut butter frosting, drizzled with chocolate and crushed roasted peanuts (V)

Party- Vanilla “funfetti” cake topped with vanilla frosting and sprinkles (V)

The Canadian Bunny- Carrot cake, made with organic carrots and toasted walnuts, finished with maple frosting and a candied walnut (V)

Coconutty- Coconut cake, topped with Coconut frosting and organic toasted coconut (V)

Buzzed– Coffee/espresso cake, topped with Coffee frosting and a dark chocolate dipped Organic coffee bean (V)

Black Forest– Chocolate cake filled with homemade Michigan cherry filling, topped with Vanilla bean frosting, a dollop of cherries and a shard of chocolate (V)

6 for \$18.00 (single flavor); 12 for \$36.00 (single flavor); Mixed singles- \$3.50 each

(df) = dairy-free

(V) = vegan

