

AMBER GRAIN BAKERY

325 Haddon Ave | Collingswood, NJ 08108

Bread List

Collingswood Sourdough: <i>white wheat flour, dark rye flour, water, sourdough culture, salt</i>	Bagels: <i>white wheat flour, water, salt, malt, yeast, sourdough culture</i>
Toasted Sesame Sourdough: <i>white wheat flour, dark rye flour, water, sourdough culture, sesame seeds, salt</i>	Bialys: <i>white wheat flour, water, salt, yeast, filling (onion, bread crumb, poppy seed)</i>
Kalamata Olive Sourdough: <i>white wheat flour, dark rye flour, water, sourdough culture, Kalamata olives, herbs de provence, salt</i>	Baguette: <i>white wheat flour, dark rye flour, corn flour, water, salt, yeast, malt, sourdough culture</i>
Whole Wheat Sourdough: <i>whole wheat flour, white wheat flour, water, sourdough culture, salt, honey</i>	Ciabatta: <i>white wheat flour, water, salt, yeast</i>
Raisin Walnut Sourdough: <i>whole wheat flour, white wheat flour, water, sourdough culture, raisins, walnuts, honey, salt</i>	Croissants: <i>white wheat flour, water, milk, sugar, butter, yeast, salt, egg (wash)</i>
Fitness Bread: <i>white wheat flour, whole wheat flour, water, sourdough culture, muesli (rolled oats, chopped rye, seeds: sunflower, pumpkin, flax, poppy, sesame), honey, salt</i>	Braids/ Rolls/Salt-Caraway Sticks/Kaiser: <i>white wheat flour, water, milk, salt, butter, honey, yeast, seeded toppings (flax, sesame, poppy, caraway)</i>
Toasted Sunflower Bread: <i>white wheat flour, rye chops, water, sourdough culture, sunflower seeds, honey, salt</i>	Rugbrod: <i>dark rye flour, white wheat flour, cracked rye berries, cracked wheat berries, water, sourdough culture, seeds (sunflower, pumpkin, flax), salt, molasses</i>
Roasted Potato & Onion: <i>white wheat flour, whole wheat flour, water, sourdough culture, onion, potato, salt</i>	Bauernbrot (Farmer's Bread): <i>medium rye flour, white wheat flour, water, sourdough culture, old bread, salt, bread spices (caraway, fennel, coriander)</i>
Challah: <i>white wheat flour, water, yeast, sugar, salt, honey, eggs, vegetable oil</i>	Mischbrot (House Rye): <i>medium rye flour, white wheat flour, water, sourdough culture, old bread, salt, bread spices (caraway, fennel, coriander)</i>
Brioche: <i>white wheat flour, salt, yeast, eggs, milk, honey, olive oil, sourdough culture</i>	Leinsamenbrot (Flaxseed Rye): <i>medium rye flour, white wheat flour, water, sourdough culture, flax seeds, old bread, salt, bread spices (caraway, fennel, coriander)</i>
Pretzels: <i>white wheat flour, water, malt, salt, yeast, butter</i>	

All wheat and rye flours are non-GMO, not bleached, and not bromated.