

Great Harvest Bread Co.®

135 W. DIVISION ST. • WAITE PARK • MN • 56387 • (320) 259-4622



BREAD BUNNIES!

Kids Reportedly Pass Up Candy for Whole Grain Bunnies!

They're back! These bunny-shaped breads (though they prefer the term "bread-shaped bunnies") only come around once a year. The original Great Harvest Bread Bunny is great in baskets and makes Easter especially fun at the breakfast table. Yes, they're cute. But don't let their cuteness keep you from diving in to the world's best Honey Whole Wheat bread! Fun, smiles, and a healthy whole grain meal guaranteed!

THESE BUNNIES WILL BE BOUNCING INTO TOWN IN APRIL. BE SURE TO ORDER YOUR EASTER BREAD BUNNIES AND HOT CROSS BUNS BY THURSDAY, APRIL 17TH!

APRIL BREADS

MONDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Dakota • Potato Dill • Cinnamon Chip • High 5 Fiber • MN Wild Rice/Cranberries

TUESDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Cinnamon Chip • Cheddar Garlic • Sourdough • Cheddar Garlic/Jalapeno • MN Wild Rice/Cranberries

WEDNESDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Gluten Friendly • Tea Cakes • High 5 Fiber w/Blueberries • Cinnamon Chip • MN Wild Rice/Cranberries • Nine Grain

THURSDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • High 5 Fiber/Cranberries • Cinnamon Chip • Popeye • Pepperoni Rolls • Sourdough

FRIDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Cinnamon Chip • Tea Cakes • Italian Garlic • High 5 Fiber • MN Wild Rice/Cranberries

SATURDAY

Honey Whole Wheat • Old Fashioned White • Cinnamon Swirl • Tea Cakes • Cinnamon Chip • Italian Garlic • MN Wild Rice/Cranberries

GOODIES! *Every Day—Oatmeal Chocolate Chip Cookies, Cinnamon Chip Cream Cheese Scones, Savannah Bars & Cinnamon Twists*

MONDAY

Strawberry Muffins • Raspberry White Chocolate Scones

TUESDAY

Salted Caramel Cookies • Raspberry Muffins • Blueberry/Raspberry Scones

WEDNESDAY

Peanut Butter Cookies • Blueberry/Raspberry Muffins • Blueberry/Lemon Scones

THURSDAY

Salted Caramel Cookies • Cranberry/Blueberry Muffins • Raspberry Scones

FRIDAY

Monster Cookies • Blueberry/Strawberry Muffins • Cranberry Orange Scones

SATURDAY

Salted Caramel Cookies • Blueberry/Raspberry Muffins • Baker's Choice Scones

STORE HOURS: MONDAY - FRIDAY 7 AM - 6 PM. SATURDAY 7 AM - 3 PM

SPRING AMBROSIA...*Ring in the Spring!*

This pineapple citrus Easter bread is made with coconut, golden raisins, and a touch of cinnamon. Beautifully braided, kissed with a sweet frosting, Spring Ambrosia is a heavenly addition to your Easter breakfast or dinner table. A great gift too! Available every day during Easter Week.

HUNDREDS OF YEARS OF TRADITION...

During the season of Lent (the forty days before Easter), Hot Cross Buns are featured in bakeries all over the world. The tradition of the buns dates back to Pagan times, when the cross represented the four quarters of the moon. To Romans, the cross represented the horns of a sacred ox. The word "bun" originated from the ancient word "boun", which was used to describe the revered animal. Early Christians reinterpreted the cross on the bun to signify the cross of Christ. Hot Cross Buns became a regular feature of Lent, particularly on Good Friday. In 1361, Father Thomas Rockliffe led the monks at St. Albans, England, in distributing Hot Cross Buns to the town's poor. Spices and dried fruit were added to ordinary buns in order to increase the abundance of the offering. These delicious buns have ever since been a reminder of love and generosity. Available Easter Week—be sure to order yours!



FRENCH TOAST CASSEROLE

1 loaf of Great Harvest Bread cut into 1 inch cubes (enough to make 10 cups)

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| <i>8 eggs</i> | <i>Topping:</i> |
| <i>3 cups milk</i> | <i>2 Tbsp. butter (cubed)</i> |
| <i>4 tsp. sugar</i> | <i>2 Tbsp. sugar</i> |
| <i>1 tsp. vanilla</i> | <i>2 tsp. ground cinnamon</i> |
| <i>$\frac{3}{4}$ tsp. salt (optional)</i> | <i>Maple Syrup</i> |

Place bread cubes in a greased 13 x 9 x 2 inch baking dish. In a mixing bowl, beat eggs, milk, sugar, vanilla, and salt. Pour over bread. Cover and refrigerate for 8 hours or overnight. Remove from the refrigerator 30 minutes before baking. Dot with butter. Combine sugar and cinnamon; sprinkle over the top. Cover and bake at 350 for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes. Serve with syrup. Makes 12 servings.