

## PLACE AN ORDER

Now that your mouth is watering, you'd probably like to know how you can get your hands on The Baking Brothers' amazing products.

**You can place an order for pick-up or delivery by calling 419-819-0502.**

We bake and deliver on **Friday, Saturday, and Sunday** (for now). We request that **orders be placed 12 hours beforehand**, but last-minute orders will be accommodated whenever possible. You can pick up orders at 2051 Richmond Road, Toledo, Ohio 43607. Or, request delivery for a flat \$2.00 fee.

## ONLINE ORDERING

COMING SOON! A couple clicks is all it takes to get Baking Brothers' goods heading your way. Beat the traffic—in fact, don't even get out of your chair—by ordering online and taking advantage of our convenient delivery services.

[www.thebakingbrothers.com](http://www.thebakingbrothers.com)

## HISTORY

The Baking Brothers trace their love of baking—and a good number of their recipes—back to their great-grandmother, Lilian Lapointe. Born in 1878 on a Michigan farm, great-grandma Lilian grew up speaking French and baking simple recipes using the highest-quality ingredients: whole grain flours, unprocessed molasses and brown sugar, fresh butter, milk, and cream, and fruits picked just outside her door.

In the late 1960s, The Baking Brothers' mother sat down with Lilian and recorded these amazing recipes. She was astounded to find that Lilian had no written recipes, and used no measuring tools—she worked from memory, doling out flour and sugar and pouring milk simply by eyeballing the ingredients.

The Baking Brothers have The Baking Mother to thank for translating Lilian's pinches and dashes and handfuls into the precise measurements they use today. And while great-grandma Lilian provided the wonderful recipes, it was The Baking Mother who put the young Brothers through their paces, imparting to them the patience, exactitude, and care needed to bring Lilian's delectable creations to fruition.

The Baking Brothers are famous for the delectable works of art that come from their oven, and no wonder—the family's legacy of inspired baking stretches back across two centuries.

## KNOW YOUR BROTHERS

Ian is the eldest baking brother. He recently graduated with an MFA in fiction, which has proven quite helpful as it allows him to more fully enjoy reading while he waits for the bread to rise.

Ethan is the middle baking brother. He currently resides in New York in order to pursue a career of acting and judgmental gazes from agents. He is in charge of The Baking Brothers' electronic media, fashionable aprons, and improv troupe.

Drew is the youngest baking brother. He is currently working on a Masters in public health, which means he feels guilty for providing the public with so many rich and delicious baked goods.

Three brothers. Family recipes.  
Delivered fresh to you.



Now accepting orders for pick-up and delivery.  
**419.819.0502**

Easy online ordering coming soon!  
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The Baking Brothers  
2051 Richmond Road  
Toledo, Ohio 43607

# PIES

Legend has it that Ian, Ethan, and Drew—the three Baking Brothers—were each born with a rolling pin in hand. No wonder their pie crusts always turn out so perfectly flaky and tender. These nine-inch pies serve 6-8 and are the perfect complement to any meal.

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## Cherry Pie

This family classic contains a whopping half pound of cherries personally inspected by Ian, the eldest Baking Brother. This pie has been his favorite since he was small enough to fit in his mother's mixing bowl. (\$17)

## Estelle's Mile-High Lemon Meringue Pie

The Baking Brothers' grandmother provided the recipe. Years of practice honed the skills to create the rich lemon filling. Hours of basement ping pong developed the supple wrists the Brothers need to whip up such a light, towering meringue. (\$13)

## The Perfect Pumpkin Pie

Pumpkin pie should be savored—not endured every year at Thanksgiving. Using not one, but two secret ingredients, The Baking Brothers have perfected a pumpkin pie so moist and flavorful you'll give thanks no matter what season it is. (\$17)

## Audacious Apple Pie

It's true that there's nothing more American than apple pie, and apple pie doesn't get any more scrumptious than The Baking Brothers' version of it. Made with an astounding four pounds of fresh apples, this deep-dish pie truly pushes the limits. (\$15)

## Pecan Pie

The Baking Brothers worked tirelessly in their subterranean laboratory to crossbreed pecans worthy of being put into their pecan pie. Now with the perfect pecan, the public can enjoy the perfect pecan pie. (\$15)

# BREADS

No one treads more softly than a Baking Brother, because they grew up in a house where bread was always rising. From an early age, The Baking Brothers were taught to “respect the rise.” They've learned that lesson well—their slow, double rise process guarantees their breads overflow with flavor.

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## Artisanal Whole Wheat

This full-bodied, healthful bread is so deceptively delicious, middle Brother Ethan conducted a blind taste test on the streets of New York and found that seventy-five percent of New Yorkers preferred it to chocolate cake. (The other twenty-five percent yelled at Ethan to get off the sidewalk.) (\$5)

## Great-Grandma Lilian's Cinnamon Bread

The Baking Brothers' great-grandmother delighted her family every holiday season with this perfectly moist, sweet bread. But the Brothers can't wait to make it, and so they're offering it year-round. Eat it hot and spread with butter, enjoy it again toasted, then try it the following morning as French toast.

*The 2-Pounder.....\$6 The Pounder.....\$3*

## Great-Grandma Lilian's Cinnamon Rolls

There's nothing in here but good stuff: whole-wheat flour, cinnamon, and a layer of gooey, sugary goodness on top. Buy a batch of eight for your meeting, serve them with coffee, or treat yourself to a deliciously decadent breakfast. Just be sure to get 'em while they're hot.

## Great-Grandma Mary's Polish Coffee Cake

They don't make coffee cake like this anymore. Packed with butter and egg yolk, this old-timey recipe from the Brothers' other great-grandma is a little richer and more flavorful than what you're used to. With a savory crumb topping, you'll want to eat it on its own and spread with butter. Dunk at your own risk!

# COOKIES

Whether it's the high-quality ingredients, the heavy-duty time commitment, or the extra dollop of care and attention they use, it's clear they take their cookies seriously. While this approach can often scare off visitors to their kitchen, the Brothers feel the end result is worth it.

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## Triple Chocolate Cookies

The youngest Baking Brother, Drew, has thoughtfully gone ahead and set up a 12-step program for those who find themselves hooked on this cookie, which chocolate lovers may find addictive. Made with pure cocoa powder, Ghiardelli chocolate chips, and white chocolate chips, this could be the Brothers' masterpiece.

*Bag of twelve 1-ounce cookies.....\$6*

*Bag of twenty-four .5 ounce tea cookies.....\$6*