



## HONEY BUNNIES!

"Hoppy Easter"! We love creating these cute bunny breads from our Honey Whole Wheat recipe. They are the perfect accompaniment to your Easter Table or in a child's Easter Basket.

### Everyday Breads and Goodies:

Lemon Blueberry Teacake

Honey Whole Wheat

Farmhouse White

Dakota

Extreme Cinnamon Swirl

Golden Wheat Cinnamon Chip

Pumpkin Chocolate Chip

Whole Grain Cinnamon Rolls

*Savory Breakfast Option:*

Bacon, Egg & Cheese Rolls

Try our new Almond Cinnamon Crescent Bread this month. It will make a great addition to your weekend! (over)



# Hot Fresh Bread Handcrafted Every Day!

*Honey Bunnies created everyday until April 20th.*

## MONDAY BREADS AND GOODIES

Cheddar Garlic with or w/o Jalapenos, Whole Grain Spelt, GlutenX Bread, High Protein/Lo Carb Country Crunch, Blueberry Vegan Muffin, Cinnamon Chip Cream Cheese Scone, Raspberry Peach Savannah Bar, Salted Caramel Cookie, Oatmeal Chocolate Chip Cookie, GlutenX Almond Cookie.

## TUESDAY BREADS AND GOODIES

Sun-Dried Tomato Swirl, Cranberry Orange Pecan, Apple Cinnamon Vegan Muffin, Cranberry Orange Scone, Lemon Bar, Chocolate Bliss Cookie, Oatmeal Raisin Cookie.

## WEDNESDAY BREADS AND GOODIES

Hi Protein/LoCarb Country Crunch, Pepperoni Roll, Spinach Roll, Pizza Pinwheels, Strawberry Vegan Muffin, Almond Poppyseed Scone, Raspberry Savannah Bar, Old Fashioned Chocolate Chip Cookie.

## THURSDAY BREADS AND GOODIES

Sun-Dried Tomato Swirl, GlutenX Bread, Lemon Blueberry Vegan Muffin, Caramel Coconut Scone, Peanut Butter Chocolate Chip Cookie, Ginger Snap Cookie, GlutenX Almond Cookie, Lemon Bar.

## FRIDAY BREADS AND GOODIES

Almond Cinnamon Crescent, Hot Cross Buns, Challah, Pepperoni Roll, Spinach Roll, Pizza Pinwheels, Blueberry Vegan Muffin, Lemon Poppyseed Scone, Strawberry Rhubarb Savannah Muffin, Monkey Bread, Salted Caramel Cookie, Dillon Cookie. Virginia Rolls (April 19th & 20th)

## SATURDAY BREADS AND GOODIES

Almond Cinnamon Crescent, Cheddar Garlic with or w/o Jalapenos, High 5 Fiber with or w/o Apricots, Baker's Surprise Muffin, Caramel Coconut Scone, Monkey Bread, Old Fashioned Chocolate Chip Cookie. Virginia Rolls AND Hot Cross Buns (April 20th)

*Frosted Sugar Cookies for Easter (Available 4/15 thru 4/20)*

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Hours: M - F: 7 a.m. to 6 p.m. and Sat: 7 a.m. to 5 p.m.  
Closed Sundays for Loafin'

## OUR NEWEST CREATION!

Tom has created a winning combination of almond and cinnamon in our soft white swirl bread. The new Almond Cinnamon Crescent is so good it will create a weekend addiction! Made every Friday and Saturday this month.



*Almond Cinnamon Crescents are great for a weekend treat or perfect for a Sunday Brunch!*

## HOT CROSS BUNS

Share some Hot Cross Buns this Easter! Traditional rolls filled with raisins, cranberries, cinnamon, and nutmeg, topped with a cinnamon honey glaze and crossed with a sweet icing. Made every Friday this month and the Saturday before Easter. Place an order in advance to ensure you have yours!



*A Lenten and Easter Tradition.*

## LEMON OHS

The perfect dessert for your Easter Dinner or Mother Day Brunch. Light and lemony and full of sweet cream cheese filling. Serve chilled for a refreshing spring dessert. Available April 1st thru Mother's Day.



*Light and lemony!*

*Bread. The way it ought to be.*



Join us out in the community this spring and support our local farmers and other food purveyors.

Meet us at following Saturday Farmers' Markets from 8am-1230pm:

Apex Farmers' Market- Opening April 20th

Holly Springs Farmers' Market- Opening May 4th

## BAG IT, STORE IT, WARM IT

*Our bread will stay fresh!*

Great Harvest bread will stay fresh at least 7 - 10 days, if stored properly. Once it is cool to your wrist (about 2 hours), place in a plastic bag, press out the extra air, twist, and tie with a twist tie. Bagging the bread before it cools down impacts the texture negatively!

*Don't put bread in the fridge.*

This will cause the honey to crystallize and dry out your bread. However, if your bread contains cheese or meat, it will need to be refrigerated within 24 hours of purchase.

*Our bread freezes nicely!*

Double bagging helps to prevent freezer burn, but it's best to wait 24 hours after purchasing to freeze. To thaw, set bagged bread on the counter for 24 hours.

*Want a warm slice of bread?*

Simply toast or re-heat in the oven! Wrap it in foil, and place it in the oven at 350° for 15 minutes. You should never put our bread in the microwave, it will become hard and gummy.

*Enjoy!*



BE loose and  
have FUN!

Bake *phenomenal*  
bread.

Run fast  
to serve others.

&GIVE  
generously.

— Our Mission