



Hearth Baked Breads

11/8/2022

Cookies ★ Scones ★ Bars ★ Granola

The bread at Falls Baking Company is made in the old world tradition with no preservatives or additives. All of our breads are made from scratch with artisan bread flour. We carefully hand craft our breads and bake them in a stone hearth oven. Slow mixing and baking at high temperatures produce a very unique loaf of bread; crispy and crusty with a soft moist interior.

-Bread Schedule-

Every Day | Baguette ★ Ciabatta ★ Dakota ★ French ★ French Boule ★ Sesame French ★ Sourdough

M	T	W	TH	F
Garlic Parmesan	Craisin Almond	WW Sourdough	Sun Dried Tomato Basil with Mozzarella	Garlic Parmesan
Raisin Cinnamon	Multigrain	Garlic Parmesan	Whole Wheat	Kalamata Olive
	Dill Onion Pepper	Oatmeal	Craisin Walnut Wheat	Raisin Cinnamon
				Rosemary Sea Salt
				Mozzarella Focaccia

Keep Your Bread Fresh

Due to availability of ingredients, time of day or other circumstances we cannot guarantee the availability of all of these breads. You are welcome to call ahead and ask us to reserve your favorites.

At Falls Baking Company our bread is made fresh every day. To help preserve that freshness, we recommend that you store your bread only after it has cooled. If your bread is not consumed within 2 days, freeze it. Our bread freezes well for up to 3 months. To refresh frozen bread, thaw in plastic bag, remove from plastic bag and place in 375 oven for 8 minutes (4 minutes for baguette and ciabatta).

1217 North Union Avenue ★ 218-739-0888 ★ fallsbaking.com ★ fallsbaking@hotmail.com



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