

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

May

2019

DEAR CUSTOMER:

Our Store is open seven days a week for your convenience. Our home grown bakers supply our Store with a large variety of freshly baked bread and rolls, which contain **NO PRESERVATIVES** and **0 GRAMS of TRANS FATS!** *Leftover bread is donated to local shelters each day.*

Our Store hours are:

Mon - Fri 6:30 a.m. - 6:00 p.m.
Saturday 6:30 a.m. - 4:00 p.m.
Sunday 8:00 a.m. - 1:30 p.m.

Our Office hours for placing orders are:

Mon - Fri 8:30 a.m. - 4:00 p.m.
Saturday 8:30 a.m. - 2:00 p.m.

Reminder: Our Store and Office will both be closed on **Monday, May 27th**, for **Memorial Day**.

STORE SUPERVISOR ...**Larry Finizio**

Mother's Day:

Chocolate Babka will be available Sunday, May 12th. **All Advanced orders must be placed by Saturday, May 11th by 2PM!** We will have a limited amount for sale in our store on Sunday the 12th.

BREADWORKS SPOTLIGHT:

This month we met up with friends to celebrate both of our daughters' birthdays. Every year we try to go somewhere new. This year they picked Ten Penny located in downtown, who just so happens to be a Breadworks customer. ☺ After enjoying the delicious appetizers, we got down to our main course. My wife had the Ten Penny burger, which was piled high with

bacon, a dippy egg, roasted tomato and roasted garlic aioli on a Breadworks Brioche Bun. Our friend ordered the Rubeen, which came with "house" kraut and Russian dressing on our 3lb. Deli Rye. Both sandwiches were so ginormous they had a hard time finishing them. However, I took one for the team and finished them both and I don't regret it, they were delicious! I recommend you trying Ten Penny the next time you are downtown.

THE HISTORY OF BABKA...

Babka is a dense bread that is often swirled with chocolate or cinnamon and occasionally topped with nuggets of cinnamon-sugar streusel. It used to be found only in Jewish or Eastern European bakeries. However, now we are seeing Babka everywhere. The great thing is that bakeries are putting their own spin on it and there are many different types!

Perhaps what makes babka so appealing and irresistible is the dissimilarity of the slightly dryer layers of bread paired with the sweet, deliciousness of chocolate. The best part is, it is a lighter bread so you don't feel full after a few pieces and can go back for more!

Babka, which means "little grandmother" in Ukrainian, Russian, and Eastern European Yiddish is very popular where those languages are spoken. Babka used to be filled with scraps of Challah and seeds or nuts. It wasn't until Eastern European Jews arrived in New York that they decided to put chocolate in the bread. While Breadworks' Chocolate Babka isn't a twisted loaf, it still has delicious chocolate in it! It is only available a few times a year so that makes it extra special!

MOTHER'S DAY RECIPE...Fred Hartman

With Mother's Day right around the corner and our

famous Chocolate Babka on sale. We wanted to give you a delicious recipe to try. Trust me—you'll want to pre-order your loaves to try this!

Ingredients

- 1 cup raspberries
- 3 tsp sugar
- 1 ½ cups cold heavy cream
- 4 eggs
- a dash of salt
- 1 inch slices **Chocolate Babka bread**

Directions:

Sprinkle 2 tsp sugar over raspberries in a bowl, let stand until juices are released about 30 minutes.

Mash gently with a fork until saucy and chunky. Beat cream until stiff peaks form. Fold raspberry mixture into whipped cream, leaving it slightly swirled.

Break eggs into a wide, shallow bowl. Beat lightly with a fork. Stir in 1tsp sugar, salt, and milk over medium-low heat, heat griddle or skillet coated with a thin layer of butter.

Cut **Chocolate Babka** ½ inch slices. Place the bread slices one at a time into the bowl, letting slices soak up egg mixture for few seconds, and then carefully turn to coat the other side. Transfer bread slices to griddle or skillet, heating slowly until bottom is golden brown, turn and brown the other side. Serve with raspberry whip cream on top.

WELCOME NEW CUSTOMERS...

We want to welcome businesses that now serve our bread at their restaurants. We hope you are as excited to visit them as we are! Smokin' Joes, 99 Bottles, Strange Roots, and Miller's Seafood are all serving our delicious products at their restaurants. Make sure to stop in to these restaurants and try them out!

SPECIAL BREADS FOR SPECIAL DAYS

May 12 th	Mother's Day.....	Chocolate Babka
June 16 th	Father's Day.....	Chocolate Babka
Oct. 19 th	Our 40 th Birthday.....	Chocolate Babka
Nov. 26 th -27 th	Thanksgiving.....	Pumpkin Bread
Nov. 27 th	Thanksgiving.....	Sweet Egg Bread
Dec. 23 rd - 24 th	Christmas.....	Sweet Egg Bread
Dec. 31 st	New Year's.....	Chocolate Babka

OUR WEBSITE...

Don't forget to visit our website to help you with your bread choices...www.breadworkspgh.com. It is also linked to our FACEBOOK page!

BREAD KEEPING TIPS...

Since our breads **DO NOT CONTAIN ANY PRESERVATIVES**, we always recommend eating them the same day, while freezing any extra. Here are some tips for keeping bread successfully: Freeze the bread while it is as fresh as possible. Bread that goes in the freezer old will come out old. If freezing any longer than a day, it is best to put the bread into a plastic bag. We sell our freezer bags in the store for 5 cents a bag! Slicing down a whole loaf at a time and freezing it is great. This way, you can pull out as many slices as you need at a time and leave the rest frozen. Thaw bread at room temperature, out of the plastic bag. Bread thawed in a bag retains moisture built up through condensation and becomes soggy. For extra crispness, pop the bread in a 400 degree oven for a few minutes until crispy. Never refrigerate bread; that range of temperature will speed up the staling process.

WE GET LETTERS...

“Dear Breadworks, I wanted to take a moment today to drop you a quick note of appreciation for your donation to the annual fundraising Gala for the GRACE Project. Our gala, “A Night in Tuscany” was held at the Pittsburgh Marriott North on April 5th. Your donation, along with other, enabled us to raise over \$75,000 through silent and live auctions. We are so thankful for your donations that allowed us to achieve this goal and which will help us fund the various programs we offer to the families in the Seneca Valley School District through the GRACE Project.

Cindy Zonts”

ON THE FUNNY SIDE...

