

Sweets & Desserts

French Macarons

Decadent and full of flavor. Light meringue shell with various fillings, commonly used for weddings and wine parings, but mostly just eat them because they are delicious. We offer a variety of flavors: 1.75 each or 18.18 dozen

Lemon Bundt Cake: A lemony cake made with our own house made lemon extract, fresh lemon juice, and fresh lemon zest with almond flour for that extra moist and tender cake crumb. 3.60

Cookies 1.37 each - **Dozen** 15.07

Chocolate Chunk • Chocolate Chunk Walnut
White Chocolate Macadamia • Peanut Butter
Soft Ginger Molasses • Oatmeal Raisin

Italian Amaretti 3 for 2.50 / Dozen 8.80

Brownies

Triple Chocolate fudgy and moist with extra chocolate chunks on top 3.75

Hand Pies

Fruit fillings and other flavor combinations encased in our ultra-flakey pie dough made with 100% European butter. 2.47

Scones

Our process of delicate handling delivers a tender crust and a moist interior. 3.69

Bacon/Cheddar: Made with uncured bacon (free of nitrates) and aged white cheddar cheese.

Blueberry: Made with local Bennett's Blueberries when in season.

Cranberry Orange: Made with sliced cranberries and orange zest topped with an orange glaze.

Some of our products can be found at:

Classic on Noble
Rack & Roll Billiards
Rosie's Gourmet 2 Go
Smoke - N - Hot BBQ

Southern Girl Coffee – Oxford
Elevated Grounds – Piedmont

Not all items are available at all times.

Prices are subject to change.

For updates - Call us at:

(256) 770 – 7269

**Quantity is limited but the quality is
(and always will be) our priority.**

Allergy Alert & Warning

Please ask us for assistance if you have any allergies. Some products may contain ingredients not identified in the name of the bakery item.

We make some items with Gluten Free ingredients. We use and store a variety of wheat flours therefore caution is advised if you have Celiac disease.

This facility processes nuts, dairy, eggs, and other allergens - cross contamination is possible.

Even though we take every precaution to avoid such occurrences - some of our products may contain pits or seeds.



1702 Quintard Ave.
Anniston, Alabama 36201

Store Hours
Fridays & Saturdays
10am – 5pm

We fulfill Special Orders anytime any day with prior arrangements. Some items may require up to 4 days notice. Most items can be filled within 72 hours. Minimums apply. Call us for your party and corporate needs.

artisanalbakedgoods@gmail.com

artisanalbakedgoods.com
facebook.com/abgoods
snapchat - @abgbake
Instagram - @abgbake

Pastries

Laminated Pastries (viennoiserie)

We use 100% European butter in our on-site laminated dough. These pastries have layers upon layer of dough separated by rich creamy butter to give it a luscious taste and texture.

Plain Croissants:

There is nothing plain about these decadent flakey crescent shaped rolls. Makes anything you pair it with more delicious. 2.68

Chocolate Croissants:

A local customer favorite. Rolled inside are two lines of semi-sweet chocolate that bake together with the butter to form a luscious filling. 2.89

Smoked Gouda Croissants:

A buttery croissant filled with smoked gouda for an extra special twist on an already decadent treat. 2.89

Danish:

Croissant dough filled with a variety of made from scratch fillings packed with flavor but no preservatives. 2.89

Cruffins – Seasonal Flavors vary

Rolled and baked croissant dough with a sugar coating then filled with our homemade cream cheese frosting and seasonal flavors /vary 2.65

Croissant Monkey Bread:

Made with pieces of croissant dough surrounded with brown sugar and honey making for a buttery succulent treat. 3.30

Deluxe Filled Twice Baked Croissants: 3.89

Boston Cream Pie: Vanilla Pastry Cream and a chocolate drizzle on top.

Turtle: Chocolate Pastry Cream topped with caramel and chopped pecans.

Peanut Butter & Jelly: house made Peanut Butter and house made Strawberry Jelly.

Coconut Cream Pie: Vanilla Pastry Cream, Coconut, and Toasted Coconut

Kouign Amann (Queen Ah-mon)

A traditional French Pastry similar to a croissant but the addition of a sugar/salt combination that creates a buttery salted caramel coating filled with a variety of house made jams. 3.30

Artisanal Baked Goods est. 2012

We are a small, from scratch, weekend bakery located in Anniston, Alabama. **Quantity is limited but the quality is (and always will be) our priority.**
We handcraft sourdough bread, specialty breads, pastries, and sweets. We recommend calling to pre-order items so we can set them aside for you.

Friday

5 – Seed Multi-Grain: (2 lbs.) Wild Yeast Leaven. **Seeds:** Millet, Golden Flax, Chia, Pumpkin, and Sunflower. **Grains:** Cracked Winter Wheat, Cracked Spring Wheat, Buckwheat, Brown Rice, and Barley 7.94

Ciabatta: (18 oz.) Rustic Italian bread – an airy and open interior gives this bread a unique look and texture. Great for dipping in herbed oil, toasting, or for sandwiches. Best sliced thick. 4.95

Focaccia: (18 oz.) A flatbread with cold pressed extra virgin olive oil imported from Greece. Additions of fresh garlic, onions, rosemary and aged white cheddar cheese. Additions change and vary from each loaf. Ask a staff member. This bread cannot be sliced in our slicer
Rectangle - Quarter Sheet Pan 5.95

Kalamata Olive: (2 lbs.) Wild Yeast Leaven. Made with a portion of stone ground whole-wheat flour and premium Kalamata Olives imported from Greece. 8.99

Jalapeno Cheddar: (1 ½ lbs.) Wild Yeast Leaven. This bread is a dance between hot and cool, featuring a tango between spicy and comfort food. In-house fire roasted, green, ripe Jalapeño peppers and deliciously sharp aged yellow cheddar. The heat level will increase as this bread sits after baking. 9.77

Brioche: (14oz.) A European staple known as half bread / half pastry used for everything from sandwich slices, dinner rolls, and burger buns. We find that it makes great French toast, bread pudding and grilled cheese. We only use 100% European Butter. This is the Rolls Royce of bread. 6.99 (Loaf)

Special Orders 48 Hour notice needed:

**Challa • Brotchen • Dinner Rolls
Burger Buns • Hot Dog Buns**

Seasonal Specialty Breads

Christmas Stollen • King Cake • Hot Cross Buns

Saturday

French Baguettes (1 lb.) A traditional crusty bread used for making bruschetta, crostini, and for dipping in herb oil. Baguettes cannot be sliced in our slicer. 3.42

French Loaves (1 lb.) We listened, and by popular demand shape our baguette dough into loaves for sandwich making. 3.42

French Pan Loaf (1 ½ lbs.) Used for sandwiches 5.13

Model City Sourdough (2 lbs.) Wild Yeast Leaven. A staple dinner bread with whole grain, rye, and stone ground whole wheat to give this sourdough a tang and character. 6.29

Asiago Cheese (1.5 lbs.) A cheese lover's favorite. This bread transforms a strong pungent cheese into a smooth aged sharp flavor profile that leaves you wanting more with each bite. Especially delicious when used for grilled sandwiches. 6.82

Cranberry Walnut (1.5 lbs.) A special pleasure when paired with butter and honey or cream cheese but also makes for a sensational chicken salad sandwich. Packed full of toasted walnuts and cranberries soaked in apple juice. 9.99

100% Whole Wheat Sourdough (2 lbs.) when available. 6.15

Both Days

White Sourdough (1.5 lbs.) Wild Yeast Leaven. This bread is so popular we make it both days. A nice addition to any dinner. A mild and tame sourdough flavor is a nice and safe choice for a well-rounded experience. Great for any sandwich or toasted. This works very well for savory bread puddings. 4.77

German Style Pretzels (4 oz.) Authentic Old World technique and formula. Crisp on the outside - soft and tender on the inside. Our customers tell us it reminds them of being in Germany. Ready at noon. 1.35

Cinnamon Rolls

Handcrafted yeast butter rolls filled with a rich buttery cinnamon sugar filling made with real cinnamon and topped with a thick rich cream and sugar glaze. These are as good as comfort food gets.

Plain: 2.35

Raisins: We added an ample portion of plump juicy raisins for added flavor. 2.49

Care, Handling, and Storage of Bread

Unsliced Whole Loaves

Day 1 - 3: Store in plastic bag - Re-Crisp at 350°F for 6 – 12 minutes.
(Freeze portion you want to store for longer periods – wrap in plastic and put in freezer bag or wrap in foil).
Thaw in wrapping at room temperature. Re-crisp at 350°F for 6 – 12 minutes

Sliced Loaves

Keep in plastic bag – can be frozen. Thaw if not for toast or toast frozen slices at desired setting.

Do not refrigerate or microwave. Bread Freezes extremely well.

All of our products are prepared and baked in house using only the purest of ingredients.
All our items made with Un-Bleached, Un-Bromated, Preservative free Flours
Most of our breads have a 24 – 36 hour fermentation time to develop flavors..

Weights are before baking.