

Sweets & Desserts

French Macarons

A decadent, light, flavorful filled cookie. Made with a classic French meringue shell, filled with various fillings. Commonly used for weddings and wine parings. But mostly just eat them because they are delicious. 1.89 each or 20.79 dozen

Lemon Pound Cake

A lemony cake made with our own house made lemon extract, fresh lemon juice, and fresh lemon zest made with almond flour for that extra moist and tender cake crumb. 3.79

Cookies

Chocolate Chunk • Chocolate Chunk Walnut
White Chocolate Macadamia • Peanut Butter
Soft Ginger Molasses • Oatmeal Raisin • Sugar
1.49 each / dozen 16.39

Italian Amaretti

A light and decadent almond cookie, made with top quality almond paste topped with toasted almond slices. 3 for 2.59 / dozen 9.49

Brownies

The best of both worlds. Crispy on the edges, soft, fudgy, and perfectly moist on the inside. Made with three different varieties of chocolate, and topped with semisweet chocolate chunks. 3.99

Hand Pies

Fruit fillings and other flavor combinations wrapped in our ultra-flakey pie dough made with 100% European butter. 2.69

Scones

(Seasonal Flavors Vary)

Our process of delicate mixing and handing delivers a tender crust with a moist interior. 3.79

Bacon/Cheddar: Made with uncured bacon (free of nitrates and nitrites) and aged white cheddar cheese, brushed with warm butter for added richness.

Blueberry: Full of lemon zest and local Bennett's Blueberries (when in season) topped with a homemade vanilla glaze, a local favorite.

Cranberry Orange: Filled with fresh orange zest, sliced cranberries, and topped with an orange juice glaze. The perfect pairing with a cup of coffee.

We proudly serve locally roasted
Southern Girl Coffee (Oxford)

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
Blue Eye Café – Lincoln

Catering / Special Orders:

Some special orders may require up to 72 hours to fulfil after ordering. This depends on which items are ordered. Minimum quantities apply. Please ask for more information.

Allergy Alert & Warnings

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.



ARTISANAL BAKED GOODS

1702 Quintard Ave Anniston, AL 36201

(256) 770-7269

Store Hours

Fridays & Saturdays 10am – 5pm

Not all items are available at all times.

Prices are subject to change.

All products are measured, mixed, shaped, and baked in house by our team of bakers.

We use un-bleached un-bromated flour, pure cane sugar, natural sea salt, unsalted butter, and cold pressed extra virgin olive oil.

We strive to source local fresh ingredients when possible and when in season.

We do not use shortening, preservatives, conditioners, or enhancers in our products.

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Pastries

Laminated Pastries (Viennoiserie)

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

Butter Croissants

There is nothing plain about these French decadent flakey crescent shaped rolls. Makes anything you pair it with more delicious. 2.99

Chocolate Croissants (Pain au Chocolat)

A local customer favorite. Rolled inside are two batons of semi-sweet chocolate (imported from France) that bake together with the butter to form a luscious filling. 3.19

Smoked Gouda Croissants

A buttery croissant filled with smoked gouda cheese topped with flaked sea salt for an extra special twist on an already decadent treat. 3.19

Danish

Laminated dough filled with a variety of from-scratch fillings packed with flavor and topped with a homemade vanilla glaze. 3.19

Cruffins – Seasonal Flavors Vary

Rolled and baked croissant dough tossed in a sugar coating, filled with homemade buttercreams. 2.99

Croissant Monkey Bread

Made with pieces of laminated croissant dough surrounded by a buttery, cinnamon sugar, local honey glaze for an amazingly succulent treat. 3.59

Deluxe Twice Baked Filled Croissants:

(Flavors vary daily)

We cut and stuff our laminated butter croissants with various homemade fillings. We then bake them to crispy perfection, and drizzle them with our homemade glazes and top with garnishes. 4.29

Kouign Amann (Queen Ah-mon)

A laminated French pastry, with a sugar/salt combo that creates a buttery salted caramel coating filled with a variety of homemade jams. 3.49

Whoopie Pie

Homemade buttercream or cream cheese icing sandwiched between two flavorful homemade cake shells. 4.79

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 8.69

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. 5.39

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 6.49

Kalamata Olive: (2 lbs.) Wild Yeast Leaven. Made with a portion of stone ground whole-wheat flour and premium Kalamata Olives imported from Greece. 9.89

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. 10.69

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. 7.59 (Loaf)

Special Orders 72 Hours notice required:

**Challah • 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. 3.79

French Loaves (1 lb.) We listened, and by popular demand shape our baguette dough into loaves for sandwich making. 3.79

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. 6.89

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. 7.49

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. 10.99

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. 5.19

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 12 noon. 1.49

Cinnamon Rolls

Handcrafted yeast butter rolls filled with a rich buttery cinnamon sugar filling made with real cinnamon and topped with a thick rich vanilla glaze. These are as good as comfort food gets. 2.59 with raisins 2.69

Bagels: 1.69 **Spreads – Variety** 1.59 – 3.29

Care, Handling, and Storage of Bread

Unsliced Whole Loaves

Day 1 - 3: Store in plastic bag or paper 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 are 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.