

# JANUARY 2019

Let the dough reach room temperature, and stretch to the desired size.

Cover with toppings, and bake at 400-425 degrees for approximately 15-25 minutes.

For detailed instructions, go to [www.breadsmith.com/recipes](http://www.breadsmith.com/recipes)

# PIZZA DOUGH



SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

	<b>Closed</b>	<b>Closed</b>			Chocolate Coffee Cake	
	New Year's Day	1	2	3	4	5
Chocolate Coffee Cake	<b>Closed</b>		Cinnamon Spice		Apple Pie Bread	
6	7	8	9	10	11	12
Apple Crostata	<b>Closed</b>		Onion Dill Seed		Chocolate Coffee Cake	
13	14	15	16	17	18	19
Chocolate Coffee Cake	<b>Closed</b>		Mediterranean Herb		Strawberry Brownies	
20	21	22	23	24	25	26
Icelandic Brown Bread	<b>Closed</b>		Pumpernickel Brick			
27	28	29	30	31		

3500 Michigan Ave. Unit R4 Cincinnati, OH 45208  
(513) 321-6300

Mon: Closed; Tue-Fri: 7A-6P; Sat: 7A-5P; Sun: 8A-3P  
[www.breadsmith.com](http://www.breadsmith.com)



**BREADSMITH**  
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FEBRUARY  
2019

# CinnamonBUNS



SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

							Chocolate Coffee Cake
							1 Groundhog Day 2
Chocolate Coffee Cake	<b>Closed</b>		Cuban Bread				Blueberry Pie Bread
3	4	5	6	7	8	9	
Blueberry Crostata	<b>Closed</b>		Onion Dill Seed				Chocolate Coffee Cake
10	11	12	13 Valentine's Day	14	15	16	
Chocolate Coffee Cake	<b>Closed</b>		Cuban Bread				Cinnamon Spice
17	18 President's Day	19	20	21	22	23	
Mediterranean Herb	<b>Closed</b>		Pumpernickel Brick				
24	25	26	27	28			

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