

# HUCKLEBERRY CAFÉ AND BAKERY

## MOTHER'S DAY 2025 CUSTOMER CARE SHEET

**Savory Bread Pudding** – Serve warm within 3 hours of your pick up time. Refrigerate if holding longer. Reheat at 325, covered, for about 25 minutes, or until heated through.

**Take & Bake Coffee Coffee Cake** - Refrigerate for up to two days. Preheat an oven to 350. Place the cake in the paper mold on a sheet tray. Allow the batter to sit a room temp while the oven heats. Bake for about 45 minutes, slide the oven rack forward and sprinkle with the crumble and return to baking, (do not fully remove from the oven for this). Continue baking about 15 more minutes, or until golden and springs back to the touch in the center. Cool at least 15 minutes. To “de-pan,” tear paper mold off the sides.

**Fresh Fruit Kouign Amann Tart** – Refrigerate. Serve chilled.

**Dark Chocolate Teacake** – Store and serve at room temperature.

# HUCKLEBERRY CAFÉ AND BAKERY

## MOTHER'S DAY 2025 CUSTOMER CARE SHEET

**Savory Bread Pudding** – Serve warm within 3 hours of your pick up time. Refrigerate if holding longer. Reheat at 325, covered, for about 25 minutes, or until heated through.

**Take & Bake Coffee Coffee Cake** - Refrigerate for up to two days. Preheat an oven to 350. Place the cake in the paper mold on a sheet tray. Allow the batter to sit a room temp while the oven heats. Bake for about 45 minutes, slide the oven rack forward and sprinkle with the crumble and return to baking, (do not fully remove from the oven for this). Continue baking about 15 more minutes, or until golden and springs back to the touch in the center. Cool at least 15 minutes. To “de-pan,” tear paper mold off the sides.

**Fresh Fruit Kouign Amann Tart** – Refrigerate. Serve chilled.

**Dark Chocolate Teacake** – Store and serve at room temperature.