

***** MUDDY'S EVERYDAY MENU *****

We bake fresh, from scratch, providing a tasty selection of your favorite everyday treats, weekly specials, & surprise bakes.
Visit website for current weekly specials.

CAKES & CUPCAKES

Prozac: chocolate + chocolate
Plain Jane: vanilla + vanilla
Truman Capote: chocolate + vanilla
DIY Cupcake kits
Mini cupcakes by the dozen

COOKIES, PIES, ETC

Deluxe Chocolate Chunk Cookies
Brown Butter Rice Treats
Vanilla Bean Wafers
Chocolate Peanut Butter bars
Jan's Famous Toffee Bark
DIY Cookie Kits
Cocoa Crackle pie (mini & 10")
Shady Wake pies (mini & 10")
Banana Puddin'
Oreo Puddin'

TAKE & BAKE FREEZER

Seasonal Quiche
Cookie Dough
All butter Pie Crust
Chicken Pot Pie
Buttermilk Biscuits
Seasonal Fruit Crisp

AND MORE...

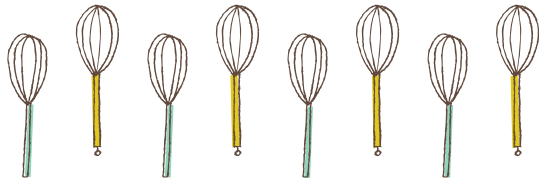
Grand Chicken Salad
Nan's Pimiento Cheese
Savory Snackers
Ham & Cheese Biscuits (Sat)
Ginger Scones (Sat)

*ps. Whole cakes & 10" pies usually
sell out fast for walk-in;
pre-ordering is recommended!*

... SPECIALTY FOOD ITEMS & SWELL GIFTS ...

Dodson's Farms jams
Sweet Magnolia gelato
Thistle & Bee honey
Marmilu Farm eggs
B'Chill Lemonade
Muddy's coffee by Dr. Beans

Specialty spices & salts
Fancy baking ingredients
Muddy's baking mixes
Rolling pins & Cookie scoops
Handmade aprons & oven mitts
Birthday candles & cards



2497 BROAD AVE 38112 // OPEN THU & FRI 12-5:30, SAT 10-4
Pre-order at MUDDYSBAKESHOP.COM anytime
or call 901.683.8844 during open hours.

accurate as of Aug 2021

Welcome to Muddy's Bake Shop



We're so happy you're here!

Since 2008, Muddy's has been sharing lovin' from the oven with our beloved Memphis community.

Visit the bakery to browse today's fresh baked delicious treats... or order in advance if you know exactly what you want!

Watch us make everything from scratch, enjoy savory dishes warmed at home, and even unleash your own inner baking queen in our live virtual classes.

Welcome to Muddy's!
XOXO, Kat & the gnomies

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COMMON QUESTIONS

Q. What should I know before visiting?

A. The shop is currently “bake sale” style- tasty goodies packaged in our kitchen & laid out for your convenience. If you like to plan exactly what you’ll get, you can even place a pre-order!

Masks are strongly preferred regardless of vaccination status, per the CDC’s latest guidance. Give others some space; touchless payment only (no cash).

Q. When will you have “X” flavor?

A. In addition to our “everyday” menu we feature weekly flavors-- check our website each Sunday to see what’s baking for the week!

Q. Where can I find gluten free, sugar free, or vegan baked goods?

A. We’re an old school bakery, rootin’ for gluten and whipping butter & sugar into almost everything! (our chocolate peanut bars are wheat-free & vegan.) These local small businesses specialize in “free-from” baking: Lulu’s Foods, Bedrock Eats, & Guilt-Free Pastries.

Q. When will in-person baking classes & events start up?

A. Our kitchen classroom will be ready this fall! In the meantime, we offer some super fun virtual ones. Visit “classes” on our website to sign up!

Q. What’s the deal with the other locations?

A. We have permanently consolidated our business to the HQ on Broad Ave and have lots of fun plans to make this location the bakery of your dreams!

Q. Are you expanding into the space next door?

A. Yes! We’re building a baking classroom for classes & events, then expanding the retail shop to include seating and even more baked goodies!

Q. Where will the Treat Truck be next?

A. The truck will be back in action this fall; follow us on Instagram for schedule of stops and more info!

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CHECK OUT OUR FULL FAQ,
REGISTER FOR CLASSES,
VIEW TUTORIALS, AND MORE
AT MUDDYSBAKESHOP.COM



TAKE & BAKE INSTRUCTIONS

Visit our website for more instructions, ingredients, tips, and even a few tutorial videos!

CHICKEN POT PIE

Keep frozen until ready to bake. Unwrap and place on baking sheet; bake 30 min at 425, then reduce heat to 400 and bake approx another 45 min until juices bubble & crust is well browned. Let cool 10 min before slicing. If edges are getting browner a lot faster than top, tuck a bit of tin foil around it!

SEASONAL FRUIT CRISP/CRUMBLE

Keep frozen until ready to bake. Remove lid and place pan on a cookie sheet to catch juices. Bake crisp from frozen for 20 min at 400. Reduce heat to 375, and bake until juices are bubbling & the topping well browned (approx. 25-35 min). Cool slightly before serving. Tip: top with Mexican vanilla gelato!

BUTTERMILK BISCUITS

Place 1 or 2” apart on lined baking sheet. Bake at 400 for 25-30 min. Optional: brush tops with melted butter halfway through baking. Perfect pairing: buttermilk biscuits + Nan’s pimento cheese + Dodson’s hot pepper jelly.... heaven!

SEASONAL QUICHE

For best results, thaw in refrigerator 3-8 hrs before baking, but you can also bake from frozen. Remove wrapping; place quiche on a cookie sheet. Bake 30 min at 375; quiche should be warm all the way through and well browned. (if baking from frozen, it will take 45-60 min) Let cool 10 min before serving to set the egg.

DELUXE CHOCOLATE CHIP COOKIES

Place dough balls on parchment-lined baking sheet 3” apart. Allow to thaw while oven preheats. Bake at 375 for 10-12 min, a little longer if you like ‘em crunchy. Tip: lightly press with palm and sprinkle with Maldon flaked sea salt before baking!

ALL BUTTER PIE CRUST

The sky’s the limit! Create your own tasty pies & quiches with the flakiest, butteriest pie crust in town. For instructions on blind baking, pie prep tips, and even pie recipes, visit muddysbakeshop.com/fun and our blog.

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NOTE: WE USE NUTS, SEEDS, FLOUR, EGGS, SOY, DAIRY IN OUR KITCHEN AND DO NOT GUARANTEE THAT ANY ITEM IS FREE OF TRACE AMOUNTS. CONSUMING RAW OR UNDERCOOKED FLOUR MAY INCREASE YOUR RISK TO FOODBORNE ILLNESS.