Welcome to Muddy's Bake Shop

We're so happy you're here!

There's SO MUCH going on right now. Tie the season for holiday season treats, special Thanksgiving plans, and, perhaps most exciting, our kitchen classroom is ready! The shop is a bit roomier and getting a few small tweaks, but after Christmas you'll notice some bigger changes (inside seating and a build-your-own-box counter).

Join us for fun seasonal events happening in our neighborhood (Broad Ave Art Walk, Memphis Zoo events, and more), baking classes, or just celebrating a beautiful autumn day.

Welcome to Muddy's!

XOXO, Kat & the gnomies

OPEN

THU 12-5:30 / FRI 12-5:30 / SAT 10-4

MUDDYSBAKESHOP.COM
2497 BROAD AVE 38112
walk in & shop or reserve ahead

See inside for Thanksgiving hours & 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.

... PLUS WEEKLY SPECIALS!

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'

AND MORE...

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

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

Dodson's Farms jams
Sweet Magnolia gelato
Thistle & Bee honey
Marmilu Farm eggs
Muddy's baking mixes
Rolling pins & Cookie scoops
Handmade aprons & oven mitts
Birthday candles & cards

Accurate as of Nov 2021

*** MUDY’S EVERYDAY MENU ***

CAKES & CUPCAKES

Prozac: chocolate + chocolate
Plain Jane: vanilla + vanilla
Truman Capote: chocolate + vanilla

DIY Cupcake kits
Mini cupcakes by the dozen

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

B'CHILL LEMONADE
Muddy's coffee by Dr. Beans
Specialty spices & salts
Fancy baking ingredients

TAKE & BAKE FREEZER

Seasonal Quiche
Cookie Dough
All-butter Pie Crust
Chicken Pot Pie
Seasonal Fruit Crisp
Scones

See inside for Thanksgiving hours & menu!
**LEARN TO BAKE**

Get info & tickets at MUDDYSBAKESHOP.COM

**PUMPKIN WHOOPIE PIES**
Learn how to make tender, cake-like pumpkin cookies and a brown sugar cinnamon filling. Perfect for autumn!
Sat Nov 13 // In Person // $75

**SCRAMPTIOUS SCONES**
You'll walk away with loads o' scones because you'll make TWO batches! Learn how to make our famous ginger scones AND a delicious savory recipe.
Sat Nov 20 // In Person // $75

**TAKE & BAKE INSTRUCTIONS**

Visit MUDDYSBAKESHOP.COM for more instructions, ingredients, and tips.

**CHICKEN POT PIE**
Keep frozen until ready to bake. Unwrap and place on baking sheet; bake 30 min at 425, then another 45 min at 400 until juices bubble & crust is well browned. Cool 10 min before slicing. If edges are browning faster than top, tuck tin foil around it!

**SEASONAL FRUIT CRISP/CRUMBLE**
Remove lid. Place pan on a cookie sheet. 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.

**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.

**SCONES**
Place 2” apart on lined pan. Bake at 375 for 20-25 min (if defrosted in fridge overnight) or 25-35 min (if frozen). For best results, brush tops with cream or egg wash, then sprinkle with raw/turbinado sugar before baking.

**CINNAMON WALNUT COFFEE CAKE**
Learn how to make a tender, delicious coffee cake that is perfect for lazy mornings, gifting to new neighbors, and more.

**SEASONAL QUICHE**
For best results, thaw in refrigerator 3-8 hrs before baking, but ok to bake from frozen. Remove wrapping; place 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.

**ALL BUTTER PIE CRUST**
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

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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.

**PIES**

- **PIECES**
  - Delux Chocolate Chunk cookies
  - Chocolate Peanut Butter bars
  - Gingerbread Molasses cookies
  - Rainbow Sprinkle cookies

**AND MORE!**

- Prozac cake/cupcakes: chocolate + chocolate
- Plain Jane cake/cupcakes: vanilla + vanilla
- Pumpkin cake/cupcakes: pumpkin + cream cheese
- Deluxe Chocolate Chunk cookies
- Chocolate Peanut Butter bars
- Gingerbread Molasses cookies
- Rainbow Sprinkle cookies
- Seasonally Decorated Butter cookies
- Cranberry Apple Crisp (take & bake)

**PLATTERS & BUNDLES**

- **Family Favorites Cookie Platter**: assortment of gingerbread molasses cookies, rainbow sprinkle cookies, chocolate chunk cookies, and iced butter cookies
- **Pie-Palooza Bundle**: a trio of our favorite pies (shady wake, cocoa crackle, and pumpkin 5 spice) PLUS two pints of Sweet Magnolia gelato to go with them!
- **Lazy Long Weekend Bundle**: lots of take & bake goodies and special pantry staples to settle in for a lovely holiday weekend! Chicken pot pie, quiche, buttermilk biscuits, cranberry apple crisp, 2 jars Dodson Farm jam, Dr. Beans coffee beans, and Muddy’s brownie mix.

**Ultimate Thanksgiving Bundle**: The motherload of your Thanksgiving favorites... 3 pies, 2 pints gelato, loads of take & bake treats, 2 jars jam, coffee, brownie mix, and take & bake cookie dough. Whew!

...PLUS LOT OF SPECIALTY FOOD ITEMS & SWELL GIFTS...

**ATTN: THANKSGIVING WEEK HOURS**

OPEN TUE NOV 23 & WED NOV 24 ... 12-5:30PM
CLOSED THANKSGIVING DAY & WEEKEND

Now taking preorders on MUDDYSBAKESHOP.COM

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