

# Welcome to Muddy's Bake Shop

We're so happy you're here!

There's SO MUCH going on right now. 'Tis 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!*

## \*\*\* MUDDY'S EVERYDAY MENU \*\*\*

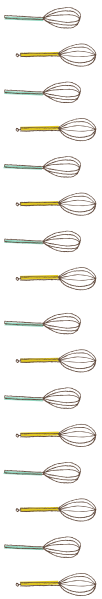
We bake fresh, from scratch, providing a tasty selection of your favorite everyday treats, weekly specials, & surprise bakes. Visit website for current weekly specials.

CAKES & CUPCAKES	COOKIES, PIES, ETC	TAKE & BAKE FREEZER	AND MORE...
Prozac: chocolate + chocolate	Deluxe Chocolate Chunk Cookies	Seasonal Quiche	Grand Chicken Salad
Plain Jane: vanilla + vanilla	Brown Butter Rice Treats	Cookie Dough	Nan's Pimiento Cheese
Tuman Capote: chocolate + vanilla	Vanilla Bean Wafers	All-butter Pie Crust	Savory Snackers
DIY Cupcake kits	Chocolate Peanut Butter bars	Chicken Pot Pie	Ham & Cheese Biscuits (Sat)
Mini cupcakes by the dozen	Jan's Famous Toffee Bark	Buttermilk Biscuits	Ginger Scones (Sat)
	DIY Cookie Kits	Seasonal Fruit Crisp	Muffin (Sat, flavor varies)
	Cocoa Crackle pie (mini & 10")		
	Shady Wake pies (mini & 10")		
	Banana Puddin'		
	Oreo Puddin'		

## ...PLUS WEEKLY SPECIALS!

### ... SPECIALTY FOOD ITEMS & SWEET GIFTS...

Dodson's Farms jams	B'Chill Lemonade	Muddy's baking mixes
Sweet Magnolia gelato	Muddy's coffee by Dr. Beans	Rolling pins & Cookie scoops
Thistle & Bee honey	Specialty spices & salts	Handmade aprons & oven mitts
Marmilu Farm eggs	Fancy baking ingredients	Birthday candles & cards



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

*See inside for Thanksgiving hours & menu!*

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 Nov 2021

# LEARN TO BAKE

Get info & tickets at [MUDDYSBAKESHOP.COM](http://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

## SCRUMPTIOUS 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

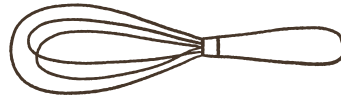
## CINNAMON WALNUT COFFEE CAKE

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

Thu Dec 9 // Online // \$35

## AND MORE!

Super fun hands-on classes to boost your creativity & confidence in the kitchen. Check [muddysbakeshop.com](http://muddysbakeshop.com) for upcoming classes and info about hosting private events!



# TAKE & BAKE INSTRUCTIONS

Visit [MUDDYSBAKESHOP.COM](http://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.

## 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.

## 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

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](http://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.

# \* \* \* THANKSGIVING \* \* \*

Now taking preorders on [MUDDYSBAKESHOP.COM](http://MUDDYSBAKESHOP.COM)

## PIES

Cocoa Crackle: fudgy chocolate chess

Shady Wake: toasted southern pecan

Pumpkin 5 Spice: spiced pumpkin

Lemon Icebox: lemon custard + whip

Johnny Appleseed: classic apple lattice

All butter Pie Crust (take & bake)

Chicken Pot Pie (take & bake)

## 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, tainbow 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