



A LITTLE *bliss*
IN EVERY *bite*

Baking traditions for over 100 years

Located in southern Wisconsin, our heritage of making the finest of Swiss and American pastries reaches back to 1910. We continue the time honored tradition of making the same authentic pastries that you have come to know and love. By using our Old World recipes and the highest quality ingredients, we offer you one-of-a-kind breads, pastries, cookies and specialty desserts.

WWW.NEWGLARUSBAKERY.COM

f  /newglarusbakery

534 1st Street - Box 595 New Glarus, WI 53574 | 608-527-2916

NEW GLARUS BAKERY

Breads



Sourdough White

A medium sourdough with a thicker crust. Great for fondue and a hearty sandwich. Net weight, 22 oz.



Farmers Rye

A hearty thick crusted medium rye bread with a bit of sour-dough. Net weight, 22 oz.



Potato Bread

A very light, soft bread made with potato flour and dusted with white rye flour. Net weight, 16 oz.



Swiss White

A hearty crusted bread with a hint of white rye. Net weight, 18 oz.



Raisin Pumpernickel

A light rye bread with raisins and molasses. Great with butter or your favorite cream cheese spread. Net weight, 20 oz.



Pumpernickel

A light rye bread with molasses. Great with butter or your favorite cream cheese spread. Net weight, 20 oz.

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NEW GLARUS BAKERY

Breads



Egg Braid

This bread is made with a lightly sweetened bread dough and finished off with our baker's signature twist.

Net weight, 14 oz.



Cheezy Baked Potato Bread

Our soft white potato bread paired with fresh chives from the garden and lots of medium cheddar cheese.

Net weight, 16 oz.



Bavarian Rye

A hearty thick crusted medium rye bread with a bit of sourdough. Raised in a basket and dusted with white rye for its decorative style. Net weight, 22 oz.



Six Grain

This hearty loaf has six different grains: wheat, rye, oat, barley, corn, flax seed, sesame seed, and millet. Makes a great toasting bread. Net weight, 19 oz.



Gipfel

A buttery treat that is hand-rolled like a croissant, with a richer taste and flakier texture. Six rolls per order.



Alpen Bröt

A medium-light bread that combines whole wheat and sourdough.

Net weight, 16 oz

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NEW GLARUS BAKERY *Breads*



Buttermilk Frycakes

The warm, rich flavors of cinnamon and nutmeg dance with a classic combination of sweetness and slightly tangy richness in our plump original buttermilk cake doughnuts. One dozen.



Cranberry Orange Scone

A buttery homemade dough bursting with flavors from cranberries and currants and a hint of bright, fresh oranges. Six Scones per order.



Morning Buns

Made with our Gipfel inside with a gooey cinnamon and brown sugar glaze and dusted with more cinnamon and sugar. Six rolls per order.
Net weight, 2.2 lb.



Hot Cross Buns

Secret spices, currants, and candied cherries blended into our traditional sweet dough. Available March 1 - April 30th every year. 12 rolls per order.

Did you know?

America's "Little Switzerland", New Glarus is located in the heart of Green County in Southern Wisconsin. Its rolling hills dotted with small towns, farms, and woodland pastures are much like the alpine farmlands of Glarus, Switzerland. When you arrive at the village entrance, you will quickly understand its popularity as a destination.

New Glarus is America's "Little Switzerland."

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NEW GLARUS BAKERY *Breads*



Apple Bread

Apples and cinnamon swirled in soft white bread topped with home-made icing. Makes great french toast!
Net weight, 20 oz. + icing packet



Herbed Beer Bread

Enjoy the aroma of baking in your home! Two one pound mixes per order.
Net weight, 16 oz. per bag (Qty: 2)



Birnbröt

A very traditional Swiss pear bread, made with spices surrounded by dried fruits of pear, apple, plum, and raisins, all tucked inside a beautiful and tasteful wrapping dough.
Net weight, 16 oz.



Available seasonally.

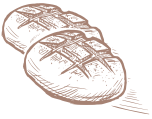


Peanut Butter Hund Crunchies

Introducing a favorite by our local dog owners. Treat your hound to our own home-made dog treats, made with peanut butter, milk and whole wheat flour.
Two, 7 oz. bags per order



NEW GLARUS BAKERY *Breads*



Breadstix

Savory, buttery, crunchy, best describes our 30+ year love affair with our Plain Breadstix.

Net weight, 6 oz bags per order (Qty: 2)



Orange Blossom

Sweet with a touch of citrus, this pastry is made with fresh ground oranges in the dough and icing.

Qty: 6 rolls + decorator's bag of orange icing per order.

NEW GLARUS BAKERY *Pastries and Cookies*



Cream Horns

Tender, flaky in-house made puff pastry filled with our freshly whipped-to-perfection signature buttercream.

Qty: 6 per order



Eclairs

Cool, creamy vanilla custard in delicious pastry topped with a decadent chocolate ribbon.

Qty: 6 per order

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Original Nut Horns

A little taste of heaven on earth!
Our original nut horns are hand-rolled, individually with love! They are a flaky pastry made with cream cheese in the dough and loaded with a ground walnut filling. Half dozen per order.



Nut Horns and Almond Horns Available Year Round (In the summer months, we highly recommend adding our **Cool Packaging Kit** for providing insulated packaging and reusable ice packs to ensure freshness).



Almond Horns

Our almond filled pastry dough is made from scratch and folded over and over again to make the best tasting puff pastry we've ever eaten. One taste of these almond horns, and you will know what we're talking about!

Four almond horns per order.



Butter Cookie Assortment (Fall-Winter)

Our home-made, hand-dipped butter cookies make a perfect gift or great for your own enjoyment. **Selection varies depending on availability and time of year.** Assortment may include:

Raspberry Pockets, Apricot Pockets, Sandbissen (a rich shortbread cookie), Swiss Croquettes (with cherries and almonds), Butter Stars, Spritz Cookies, etc.

One Pound Assortment in a Tin

One Pound Assortment in a
Plain Box



Butter Cookie Assortment (Spring-Summer)

Bring home the bright colors and sweet taste of spring with our melt-in-your-mouth butter cookie assortment. A tin full of five varieties of our beautifully-decorated butter cookies makes a delicious gift for many occasions.

Available in five varieties: Raspberry Pockets, Lemon Pockets, Apricot Pockets, Sandbissen Shortbread & Butter Stars.

One Pound Assortment in a Tin

One Pound Assortment in a
Plain Box



Rum Balls

Hand-dipped with a soft center of our chocolate concoction made with Dark Meyers rum. We hand-scoop each of the soft centers; dip in our Semper chocolate; dress in chocolate jimmies and then dust with powdered sugar.

Six in a plain box

Twelve in a decorative seasonal tin



Hand Dipped Turtles

We roast our own pecans and then mound them with chocolate and caramel to produce some of the best turtles you'll ever eat!

One pound inside a tin

One pound inside a plain box



In hot summer months (May - Sept) we automatically package all orders with our cool-pack system.



Cool Packaging

Add this cool packaging kit to your orders of breads, pastries and chocolates during the summer months, extraordinary periods of heat, or deliveries to certain locations or states that experience extreme summer heat. This is to ensure freshness of your favorite treats. One kit cools 1-3 items per shipping box per address.



Lebkuchen

We use a special blend of spices from Switzerland to make Lebkuchen.

These Swiss cookies have a flavor similar to gingerbread. Each cookie is cut out by hand and iced with white chocolate. At Christmas time we add Hansel, Gretel, and Santa images to the tops. It is traditional to hang them with ribbon from your holiday tree. Note: paper images are not edible.

Quantities are limited. Please order early to ensure availability.

NEW GLARUS BAKERY

Ethnic Cookie Assortment



During the Holidays, you'll enjoy the wonderful Old World flavors of our ethnic cookie assortment which includes Anise Springerli, Brätzeli, Basle Leckerli, and Pfeffernusse.

One Pound Assortment in a Tin
One Pound Assortment in a Plain Box



Springerli cookies are crisp and have a pleasant licorice flavor. They are formed using an antique metal press and then hand cut.



Pfeffernusse literally means "pepper-nut." These cookies have a delightful spicy flavor and are covered with powdered sugar.



Leckerli is a spice cookie that looks like a bar. It is made with a special blend of Swiss spices and topped with white chocolate.



Brätzeli is a thin, wafer-style cookie with a light almond flavor. These cookies are handmade four at a time on a special iron imported from Switzerland.

Enjoy our Brätzeli Year 'Round!

These traditional Swiss cookies are made 4 at a time on an iron. They make a great addition to your holiday cookie plate or at any time of the year - with summer fruits and treats!

Six dozen Brätzeli cookies



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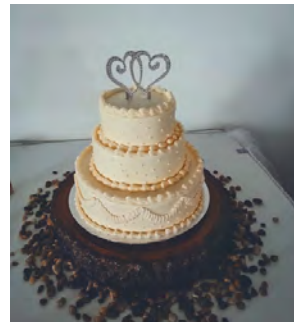
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NEW GLARUS BAKERY

Wedding Cakes



A special occasion requires a special cake



Say 'I do!' to fresh, handmade baking for your big day with our special range of wedding cakes.

Your wedding cake is like the exclamation point on the reception and it should be a total reflection of your style and taste (pun intended).

Whether you choose one of our many designs, or have a custom creation of your own, it's our mission to ensure that your cake will not only look beautiful, but it will taste even better. Our top flavors include our signature butter yellow cake with raspberry filling and marble cake with chocolate buttercream.

As all our wedding cakes are handmade to order, we kindly ask that customers give a minimum of 3 weeks advance notice for all wedding cake orders.

Please call us at 608-527-2916 or email us at hello@newglarusbakery.com to discuss your wedding cake options.

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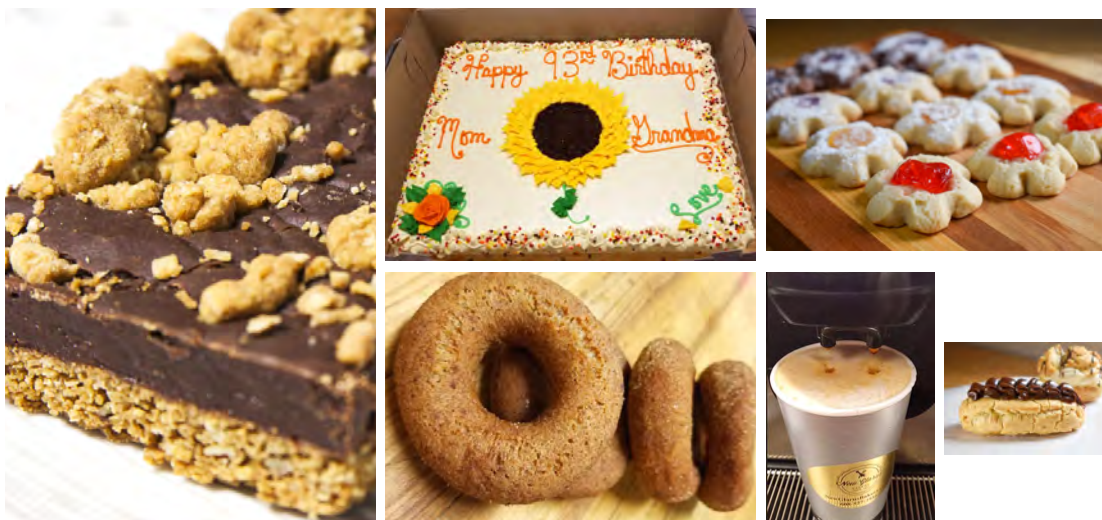
Ordering Tips

We here at the New Glarus Bakery feel that personalized customer service has become a lost art. To emphasize how important that is to us, we created two ways for you to place orders:

1) **WE LOVE TO HEAR FROM YOU** – Call us at 608-527-2916 between 7 a.m. and 5 p.m. CST and one of our Bakery employees will personally take your order. At the time of ordering, please have this brochure with you. If you are ordering for yourself, let us know if your billing address is different than your shipping address. When sending your order as a gift, we can include a personal note from you.

2) **OUR ONLINE STORE** – For web-savvy shoppers, we have created a welcoming storefront on our website at www.newglarusbakery.com. Visit our website to see our complete selection of products available for shipping as well as features such as our Address Book, Cake Gallery, Facebook and Instagram links, Specials, and more. If at anytime you'd like to chat, give us a call between 7 a.m. and 5 p.m. CST or send us a message at Hello@NewGlarusBakery.com.

Participate in local community news, first-hand knowledge of new products and promos by signing up for our newsletter on our website.



Shipping Policy

Shipping not included. Prices are subject to change at anytime. Visit our website or call for current pricing and availability.

To ensure the lowest price possible for shipping, we offer a variety of shipping methods to ensure our products arrive to you in the quality and freshness we expect. When you order over the phone or online, **your shipping rates will be calculated at the time you place your order.**

As our products do not contain any added preservatives, we have the right, at anytime, to delay shipping until weather conditions improve and do not impact the quality of our products upon delivery. While we use UPS to handle the deliveries of our products, we are not responsible for any actions by shippers that may incur delays in product arrival.

Our Commitment To You

We strive to provide the very best to you in customer service and high quality products. If for any reason you are unsatisfied, please call us at 608-527-2916 or send an email at Hello@newglarusbakery.com.

It will be our pleasure to assist you.



NEW GLARUS BAKERY

Price List



BREADS

	Sourdough White	\$5.25	
	Farmers Rye	\$5.25	
	Potato Bread	\$5.00	
	Swiss White	\$5.25	
	Raisin Pumpernickel	\$5.50	
	Pumpernickel	\$5.00	
	Egg Braid	\$5.50	
	Cheezy Baked Potato Bread	\$6.00	
	Bavarian Rye	\$5.25	
	Six Grain	\$5.25	
	Gipfel	\$22.50	
	Alpen Bröt	\$5.25	
	Buttermilk Frycakes	\$15.00	
	Cranberry Orange Scone	\$16.50	
	Morning Buns	\$22.50	
	Hot Cross Buns	\$19.79	
	Apple Bread	\$7.25	
	Herbed Beer Bread	\$12.00	
	Birnbröt	\$19.99	
	Peanut Butter Hund Crunchies	\$13.00	
	Breadstix	\$13.90	
	Orange Blossom	\$16.50	

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NEW GLARUS BAKERY

Price List



PASTRIES AND COOKIES

Cream Horns

\$30.00

Eclairs

\$4.25

Original Nut Horns

\$19.50

Almond Horns

\$12.00

Butter Cookie Assortment (Fall-Winter)

\$39.99 – \$49.99

Butter Cookie Assortment (Spring-Summer)

\$32.00 – \$40.00

Lebkuchen

\$25.00 (half dozen)

CHOCOLATES

Rum Balls

\$13.50 – \$22.00

Hand Dipped Turtles

\$22.00 – \$29.00

ETHNIC COOKIE ASSORTMENT

Springerli

\$25.00

Pfeffernusse

\$29.99

Leckerli

\$29.99

Brätzeli

\$31.50

One Pound Assortment in a Tin - \$34.99

One Pound Assortment in a Plain Box - \$29.99

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NEW GLARUS

Stollen



Available November & December for
your winter holidays.



Our New Glarus Stollen is a beautiful tradition of incredible taste! We choose to make our Stollen with only the finest ingredients: almonds, butter, marzipan, imported spice, Meyers rum, and two kinds of raisins. No candied fruit!



Each loaf of this dense, fragrant yeast bread is formed by hand, in the traditional way, with a roll of marzipan tucked inside. New Glarus Stollen makes a wonderful Old World addition to your holiday festivities.



One Stollen

Net weight: 24 oz. each. Approximately 15 slices.



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What Our Customers Say



Rebecca Denney Jennings The eclairs are the best!!! The Bakery is always a stop when I get to visit New Glarus ❤️



Love · Reply · Message · 1w



Julie MacSwain Your bakery is the best!

Love · Reply · Message · 9w



Judy Corum Traveling 2hrs & 48min to get awesome cherry puffs & the best cream horns in the world!

Love · Reply · Message · 1w



Barbara Kummerfeldt Our B&b guests always loved the Apple bread and gipfels. Of course told them where they could buy plus other goodies to take. I always hoped for leftover apple bread, which usually didn't happen, to make French toast. That's a TREAT!!!

Love · Reply · Message · 2w



Heidi Elliott This looks soooo good! Someday I am coming and I will eat my way through the bakery 😋

Love · Reply · Message · 4w



Helen Barefoot I'm going with you Heidi. I love baked goods.

Love · Reply · Message · 4w



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