

Storage/Reheating Recommendations

Most of our products are best when enjoyed the same day of purchase, HOWEVER, most can be frozen or kept in your refrigerator in a freezer Ziploc type bag or airtight container to be enjoyed later, just remember to refresh your products in the microwave for 15-50 seconds

Breads, Rolls, Buns

If bought fresh, slice and store in your refrigerator for up to 2 days or in the freezer for 2 months. Thaw either counter top or gently in microwave (best way), then toast and enjoy! If bought frozen, store in your freezer, we recommend using a Ziploc Freezer bag.

Pizza Crusts

Fresh or frozen, top with your favorite toppings and bake in oven at 425* for about 20-30 minutes

Cookies, Rugalach and Bars

Refrigerated up to 2 days or frozen for 2-3 months, just take out, let thaw and enjoy!

Biscotti

Stored in an airtight container at room temperature for up to 1 week, or frozen for 2-3 months, just take out of freezer, thaw at room temperature and enjoy!

Bundt cakes, Coffee Cakes, Cornbread

Refrigerated up to 2 days or in the freezer for 2 months, microwave for 15-30 seconds and enjoy!!

Cupcakes and Cakes

Refrigerated up to 2 days, or frozen for 2 months.
Eat at room temperature for best results.

Cheesecakes, Pies, Tarts

Refrigerated up to 4 days or frozen for 2 months, just thaw and eat!

Cinnamon Rolls

Refrigerated up to 2 days or frozen for 2 months. Microwave for about 30-60 seconds.

Croissants, Danishes, Turnovers

Reheat in oven at 325* until heated through.



DF = Dairy Free (not egg free)
NF = Nut Free K=Keto EF=Egg Free
SF = Soy Free VG = Vegan (DF, EF)
SGRF=Sugar Free CC=Contains Coconut

Biscotti - \$3.50/each rotating flavors:

Lavender Citrus DF/SF/NF

Cookies - \$3.50/each

Sugar Cookies VG/NF/SF Jam Thumbprints VG/NF/SF
Chocolate Chip DF/NF/SF Oatmeal Raisin DF/NF/SF
Snickerdoodles VG/NF/SF Pecan Snowball VG/SF
Smores Cookies VG/NF/CC
Circus Animal Cookies Sm \$4 Large \$5 NF

Keto/Sugar Free/Low Carb (carb info avail at bakery)

Cookies \$3.75 SGRF/DF/SF/NF/CC/K

Chocolate Chip, Lemon or Snickerdoodle Cookies

Mini Loaves \$6 SGRF/DF/SF/NF/CC/K

Zucc/ Wal, Choc Choc Chip, Berry or Lemon Poppyseed

Cinnamon Swirl Muffin \$5.50 contains dairy/almonds

Cheesecake Bars \$5.50 SGRF/SF contains dairy/nuts

Flourless Choc Cake \$12 4 ½ inch SGRF/CC/DF/SF/K

Strawberry Shortcake \$12 SGRF/SF/K

Keto Buns \$3 made on Thursday, CC can preorder

Bars

Lemon Bar DF/NF/SF \$6

Magic Bar VG/EF/DF/SF/CC \$4.50

Brownies DF/NF/SF/CocoSugar/CC \$4.50

Coffee Cakes/Mini Loaves DF/SF/CC

Pecan Crumble, VG Banana Walnut Bread,

VG Very Berry Coffee Cake

\$6/each OR 8" Round \$38 Each

Bundt Cakes DF/NF/SF

Blueberry Lemon 4" Minis \$6 or Large \$48

Vegan Chocolate Heaven CC 4" Minis \$6 or Large \$48

Cheesecakes *NF*

New York, Caramel Praline (not *NF*),

DF Cookies N Cream, DF New York, **CC**

4 1/2 " Mini \$13+/each OR 9" \$60+/each

When made Dairy Free \$13 (not avail large)

Pastries/ Cinn Rolls/ Donuts

Rugalach: Apricot with *Coconut OR

Raspberry with Chocolate chip **\$5 *NF/SF***

*Coconut Macaroon Choc Dipped **\$5 *DF/NF/SF***

Cinnamon Rolls **\$5.00/each *VG/NF/SF/CC (Wed 2pm)***

Choc Chip Cinnamon Rolls **\$5.50 *VG/NF/SF/CC (Wed 2 pm)***

Pecan Cinnamon Rolls **\$5.75/ea *VG/DF/SF/CC (Wed 2pm)***

Croissant **\$5 *DF/NF/SF/CC (Fridays)****

Chocolate Croissant **\$5.50 *DF/NF/SF/CC (Fridays)****

Turnovers Savory or Fruit **\$5.50 *DF/NF/SF/CC (Fridays)****

Almond Bearclaws **\$6 *DF/SF/CC (Fridays)****

***Please preorder by Wednesday**

Raised Donuts **\$4**, Apple Fritters-**\$5 *DF/NF/SF (Saturdays)****

Flavors: choc, van, blueberry, strawberry, maple bars,
cinnamon sugar or sugar donuts)

Vegan Cake Donut Holes **\$3 *VG/DF/EF/SF/NF (Saturdays)****

Flavors: vanilla, choc, maple, blueberry,
strawberry, cinnamon sugar, powdered sugar)

***Please preorder by Wednesday**

MOST CAKES MUST ORDERED

4 of our BUSINESS DAYS IN ADVANCE

Simple Cakes 2 layer

4" round (serves 2-3) **\$25 (van, choc, lemon only)**

6" round (serves 8) **\$40** additional layer \$15

4" and 6" Avail with 48 hours in vanilla or chocolate only*

8" round (serves 10-15) **\$55** additional layer \$20

10" round (serves 15-20) **\$65+** additional layer \$25

1/4 sheet (serves 20-30) **\$95+**

Example: If you need to pick up a cake on a Saturday, please order by Tuesday.

Cake Flavors: (*VG, EF, DF, SF, NF, CC*) VG Vanilla, VG Red

Velvet, VG Chocolate, VG Lemon, VG Carrot

Frostings: (*VG, DF, SF, NF*) Vanilla, Chocolate***CC**, Raspberry,

VG Cream Cheese Frosting ***CC**

Cupcakes - \$4.50+ each (See above for flavors)

****Special fillings, additional layers, fresh fruit, customized flavors, colors, tiered cakes, and customized decoration available at added cost with extra notice****

***Please allow 4 business days notice for SOME cakes.**

Baked to order*Please allow for more time during holidays.

Breads/ Pizza Crust *DF/NF/SF* *Daily Breads*

READY AFTER 2 PM

Some breads may be available frozen. Preorder large loaves.

Tuesday Vegan Basil & Garlic or Plain Pizza Crust 2 Pack

Wednesday Sourdough Buns and Large Rounds/Loaves*

Thursday- Vegan Artisan Bread (Plain, Sundried Tomato, Olive, Rosemary) Buns or Large Rounds/Loaves*
Vegan Bagels **\$3**-Plain, Everything

Friday- Brioche Buns, Loaves \$15*, and Challah \$12 *

***CC** Plain, for Cinnamon, Cinnamon Raisin, must preorder

Buns-\$3 ea Loaves/Large Rounds \$12-\$15 each Pizza \$12

***For Large Rounds, Loaves or Challah, please order in advance.**

**** Bread baking schedule subject to change due to supply and demand, may order ahead** Often avail frozen
Readily available items will vary daily and some will require advance order**

Prices and items are subject to change without notice.

Check with us often for new items not on the menu!!

Advanced ordering is REQUIRED for all cakes, larger items or large orders.

Most Items on our menu can be baked smaller for mini dessert bars, must order 2 weeks in advance.

We offer Organic Groundwork Coffee and Assorted teas.

Gift Certificates available in any amount

Hats, Beanies, T-shirts, and Hoodies Available

WE ARE A PEANUT FREE FACILITY

We do use tree nuts, coconut, sesame, eggs, dairy, and soy in some products.

Twice Baked Baking Company

8185 E. Wardlow Road Long Beach, CA

90808 (562)343-5715

Business Hours: Tuesday- Saturday 11-6

Please remember we are a family business and at times hour changes or closures may be necessary.

Scheduled closures are posted on website.

Please visit our website at www.twice-baked.com

Email us at info@twice-baked.com

You can also find us on Facebook and Instagram, Yelp, Google, and Find Me Gluten Free App!

Check out Facebook and Instagram daily for schedule of breads and special products that will be ready for that day.