We exclusively use sun ripened whole grain to provide you




Berry Muffins




Banana Muffins

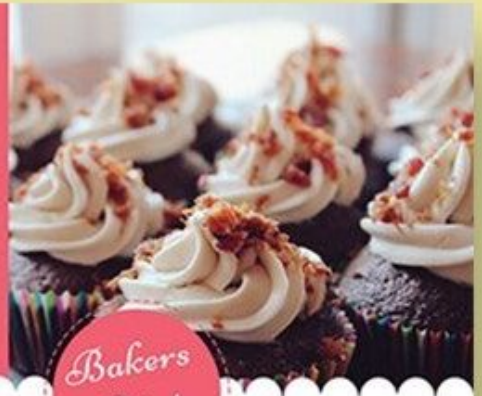
We exclusively use sun ripened whole grain to provide you




Chocolate Muffins




Creamy Muffins



Bakers Point

## The best doughnuts you have ever tasted

In general, since our breads are made with natural levains, or pre-ferments, they stay fresh much longer than standard, speed-process factory loaves. Under good conditions the breads will last for about a week at room temperature. For bread that you will eat same day or next, just leave the loaf on the cutting board with the cut end down.




## Respect the bread you eat...

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**Bakers Point**

#2141 K Street Northwest #808, Washington, DC - 45678
info@websitename.com, www.websitename.com

## We keep traditions of baking...

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Bakers Point

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