

HAMENTASCHEN STORY
by Noah.

① get poppyseeds from
basement, where
we store ingredients

easy in the morning

② blend them up...
using 4 different
appliances

these 2
work best

③ add sugar,
honey, margarine,
ground almonds,
NC pecan milk,
lemon juice, +
almond extract.

Cook on stove.

stir it a lot so
it doesn't burn.

④ Roll out, fill, and bake!

⑤ Appreciate where your
food comes from, what
you know + don't know about
it, + dream of a world with
liberation for all while u eat!

Product of czech republic, netherlands,
and/or Australia

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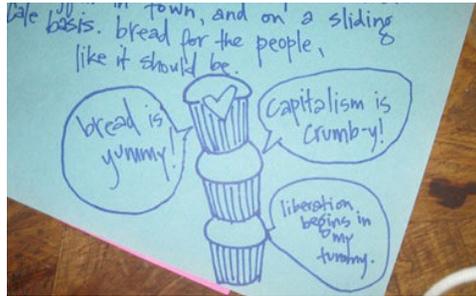
Product of czech republic, netherlands,
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WHAT WE BAKED!

Hamantaschen

Cookies: Organic all-purpose flour (47%, milled in Graham, NC), Organic sugar (29%, from Brazil), Earth balance vegan margarine (15%), Water (9%), Vanilla extract, Baking powder, Salt
Prune filling: Prunes, Water, Brown sugar, Lemon juice, organic lemon zest
Poppysseed filling: Contains: Organic poppyseeds, almonds, organic sugar, NC pecans, Orange County honey, lemon juice, earth balance vegan margarine, non-GMO cornstarch, almond extract

Panadería 'Bread Uprising' Bakery
breaduprising@resist.ca
www.breaduprising.org
816 Yancey St. Durham NC 27701



Bread Uprising is a community bakery in Durham, NC, rooted in queer, people of color, and working class communities. We are a cooperative. Workers and members make decisions together about what happens in the bakery.

We're trying to build new ways for

people to support each other and get the food that they need. Besides selling bread, we have a membership program where members receive bread specific to their needs on weekly basis. Members don't pay a fixed price. They contribute what they have in abundance to sustaining the bakery, and take leadership in the bakery.

To sign up or find out more, visit www.breaduprising.org

Panadería 'Bread Uprising' (Pan Subiendo o Pan en Reveulta, en

Ingles) es una panadería comunitaria en Durham, NC. Somos arraigado en comunidades queer, de gente de color, y de la clase obrera. Somos una cooperativa – trabajadores y socixs toman decisiones juntxs de lo que hacemos en la panadería. Tenemos una programa de pan semanal en que cada socix contrbuuye lo que pueda y recibe el pan que quiera y/o necesite.

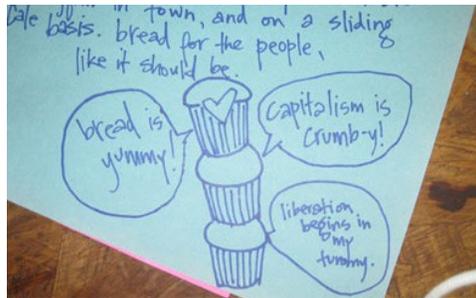
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