



THE BLUE BAKER

COOKIES & SCONES MADE TO ORDER

COOKIES:

- Anti-Chocolate Chip ~ Our awesome chocolate chip cookie made without chocolate chips - yep. Just like that.
- Aloha ~ Coconut cookie with pineapple chunks. For when you can't go to paradise.
- Birthday Cake ~ We took that sprinkle infused white birthday cake and turned it into a cookie.
- Browned Sugar ~ Lunch Lady needed a little shake up so we browned the butter and used brown sugar to give this cookie a bit more depth.
- Caramel Apple ~ Brown sugar dough with chopped apple and caramel bits.
- Caramel Walnut ~ Brown sugar dough with walnuts and caramel bits.
- Chocolate Chip ~ Our decadent chocolate chip cookie is made with chopped walnuts and three kinds of chocolate; milk, semisweet and bittersweet. With or without walnuts.
- Chocolate Peanut Butter ~ Chocolate and peanut butter cookie studded with peanuts, chocolate chips and peanut butter chips.
- Double Chocolate ~ Super chewy chocolate cookie with chocolate chips.
- Double Chocolate Mint ~ Add that touch of mint to our already yummy double chocolate cookie.
- Funky Monkey - our PB cookie goes bananas! Add in chocolate chunks and it's fantastic!
- G'mas Cutouts - This is not your typical cutout cookie. It is made with cream cheese!
- Hootycreek ~ The cookie as great tasting as the name is fun to say. It's packed with oats, white chocolate chips, pecans and cranberries.
- Lemon Chip ~ Lemon and white chocolate chips come together to make this bright cookie.
- Lunch Lady Sugar ~ In grade school there was that one lunch lady that made the cookies. Sugary crispy edges with the just done in the middle cookies. These are it!
- M&M ~ brown sugar dough studded with your favorite candy.
- Malibu ~ Need chewy, nutty and chocolatey? This coconut cookie is for you.

- Maple Pecan ~ Brown sugar dough with chopped pecans.
- Oatmeal Raisin ~ You can't beat the awesomeness of an old fashioned oatmeal cookie. The hint of cinnamon and the plump raisins. Ahhh. Don't like raisins? Ask about our other mix-ins like chocolate chips, butterscotch chips or even dried cherries.
- Pumpkin Oatmeal ~ Looking for something different than all the other serve during "pumpkin" season? These feature cranberries and toasted pepitas. And they can be made vegan!
- Pumpkin Pecan ~ A cakey pumpkin cookie topped with pecans.
- Snickerdoodle ~ The poster cookie for homemade... oh so buttery and rolled in cinnamon & sugar.
- Tam's Peanut Butter ~ Tam's PB cookies are the bomb! The peanut bomb that is! Try them with chocolate chips... oh yeah!
- Turtle ~ Brown sugar dough with semi sweet chocolate chips, chopped pecans and caramel bits.
- White Chocolate Cashew ~ Brown sugar dough with white chocolate chips and chopped cashews.
- White Chocolate Macadamia ~ Creamy white chocolate chips come together with crunchy macadamia nuts make this cookie dang tasty.
- Vegan/GF/DF Chocolate Chip ~ Talk to us about your special dietary needs and we'll make it happen.

SCONES:

All of our scones start with simple yet tasty ingredients - flour, sugar, salt, butter and cream. Then we add to them to make oh so delicious!

- Apple Walnut
- Blueberry
- Chocolate Chip
- Chocolate Espresso
- Cinnamon Raisin
- Cinnamon Walnut
- Coconut Pineapple
- Coconut
- Gingerbread
- Lemon
- Lemon Poppyseed
- Maple Pecan
- Orange Cranberry
- Pumpkin
- Strawberry

- Vanilla

BROWNIES:

Our brownies are made with high quality but simple ingredients - flour, sugar, salt, butter, eggs and chocolate.

Chocolate w/out nuts

Chocolate Dulce de Leche

Chocolate Peanut Butter

Minimum order is one dozen, up to three flavors per dozen.
Except brownies need a minimum of six of a single flavor in the dozen.
Slight higher cost for Vegan/GF/DF Chocolate Chip cookies.

To orders please email your request to info@thebluebaker.com
or message through [Facebook](#) or [Instagram](#). We are unable to ship our treats.
Pick-up arrangements will be made at time of the order. Thanks!

Nutritional information provided upon request.