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## Market Bag August, 2022

We hope you enjoy this handpicked assortment of some of most popular menu items. All of these original recipes have been perfected over the past 22 years using the Best ingredients possible. Enjoy and check back to see what we select for next month!

1. **Brioche Cinnamon Roll:** This dates back to our time tucked back in an industrial park in Olathe. An amazing Cinnamon Roll has to start with the bread, which in our case is a Brioche dough. For us the next priority was the goo, lots of it with plenty of Cinnamon. After all, this is a Cinnamon roll. A little over a year ago, we decided to change up the frosting. We were inspired by our memory of the Cinnamon Rolls from TJ Cinnamon's from Ward Parkway Mall, back in the 90's. One taste of our Cream Cheese Frosting will take you back in time. Do NOT refrigerate this.
2. **Pecan Sticky Bun:** This is normally only on our menu on Saturday, but hopefully to return daily. We bake our Cinnamon Rolls atop a thick pool of our scratch made caramel loaded with too many Pecans. Do NOT refrigerate.
3. **Goopy Butter Cake, 1/3 Pan:** We stole this concept from St. Louis and took it back to its roots. We actually went back to some old microfiche reels of the St. Louis Dispatch & Riverfront Times to get the recipe. This was before everyone switched to using a boxed cake mix. Many in STL consider this a breakfast item, but any time, any where this hits the spot.
4. **½ Loaf French Country Bread:** This is the whole reason we moved to this location. We were drawn to this location because of a huge bread baking oven, imported from France. We were inspired to learn the art of Sourdough bread, and it took us about 6 months of hard core testing and research. This bread has only 3 ingredients. King Arthur flour, water and a bit of sea salt. That is it. This slow fermented bread has a depth of flavor and is much easier to digest, even by some that are gluten intolerant.
5. **Gazpacho, Pint:** This was inspired by an anniversary trip to NOLA by Toby Tobin. He insisted that I try to figure out how to make this. I resisted, as KC is the BBQ capital of the world, which is the exact opposite of Gazpacho. This not simply a cold soup. Some consider this the national dish of Spain. I use an imported aged Sherry vinegar from Spain. The literal translation is Liquid Salad. Refrigerate this.

6. **Tangy Vinaigrette, Pint:** We could not settle on a simple oil/vinegar dressing. This is perfectly paired with our Signature Salad with dried cranberries, sunflower seeds and feta cheese. We use an extra virgin olive oil as the base and build it up from there. This does not need to be refrigerated.
7. **Apple Pie Bar:** This is our newest Pie Bar, which has our signature extra thick crust. We make this apple pie filling from scratch for that perfect blend of sweet and tart. This is topped with our addictive crumb topping. Good luck enjoying an apple pie after this.
8. **Cranberry Orange Cookie, Q=2:** I am proud to say that this is one of my first 5 original recipes. We were way ahead of the curve with the combination of cranberry and orange. I remember walking the Fancy Food Show back in 2001 looking for the next potential hot trend. Remember, this was back when Google was just gaining traction. There was a reason that this was selected as the Best Cookie in Kansas by some east coast foodie site.
9. **Classic Cheesecake with Cherries:** This is the most popular mini cheesecake on most days. Our thick, scratch made crust and cheesecake made with real Philadelphia cream cheese makes this a real treat.
10. **“I’m Not Sharon” Chocolate Cake:** This was inspired by a disappointing experience trying the “Best Chocolate Cake Ever!”. We quit making decorative layer cakes several years ago, when we chose to focus on our Sugar Cookies. I actually already had several different Chocolate cake recipes, but decided that I wanted to try one more time to achieve perfection. This is that. This is so good that it brings out the worst in normally kind and sharing people (like my wife). Once you try this cake, you will understand the name.

*Thank you very much for your support and trust over the years. We take our craft very seriously and strive to bring you foods that will remind you of good times and wonderful people. We have already decided to do this again in September. Be sure to order yours online and tell your friends.*

*~ Robert & Cherrie Duensing*