

STUFFED

with deliciousness



Bacon Egg
& Cheese

- High per-item profit
- Simple pricing and order forms
- Easy to sell, tally, and deliver
- Short turnaround time
- Now available - online ordering



MINIMUM
40%*
GROUP
PROFIT

SIGN UP TODAY!

*Group profit percentage is dependent on each dealership.

NEW!

Rustic
MILL
BAKEHOUSE
PASTRY POCKETS



Pepperoni
& Cheese

FUNDRAISING
never tasted so good.

FROM THE MAKERS of the Butter Braid® Pastry



Introducing Rustic Mill Bakehouse, a new line of savory Pastry Pockets from the makers of the Butter Braid pastry. Now, you can have a profitable and unique fundraiser in the Fall and the Spring.

These unique pastries are made up of layers of buttery Danish dough stuffed with six varieties of savory fillings. Rustic Mill Bakehouse Pastry Pockets are made with high-quality ingredients and are perfect for brunch, lunch, or dinner.

- New unique product; not available in retail
- Convenient - mealtime made simple
- Quality ingredients
- Manufactured in a USDA & SQF certified facility

Fundraising Roadmap

Sign Up

Give us a call or visit our website. Set fundraiser dates and set up your online store.

Set Goals

Kick off your event. Communicate goals.

Promote

Use letters, email, web, posters, and social media. Share your online store.

Sell

Motivate and encourage. Check in often.

Deliver

Bring forms and payment. Deliver the pastries!

Available in 6 FLAVORS



Philly Cheesesteak



Pepperoni & Cheese



Tomato, Basil & Mozzarella



Chicken Bacon Ranch



Fiesta Chicken



Bacon, Egg & Cheese

Rustic
MILL
BAKEHOUSE
PASTRY POCKETS



Rustic
MILL
BAKEHOUSE
Pastry Pockets

2 - 8oz. pastry pockets



PREP IT

Let sit 45 min. at room temp.



BAKE IT

at 325° F for 30-35 minutes



SERVE IT

Slice and enjoy.

Visit the Mill
rusticmill.com

f RusticMillBakehouse