

INDIVIDUAL SERVING ITEMS

MEAT PIE— Ground beef, “Ackroyd” seasoning baked in a pastry shell

BRIDIES— Ground beef, onion, and “Ackroyd” seasoning, baked in puff pastry.

SAUSAGE ROLL— Our special beef sausage rolled and baked in puff pastry

PORK PIE— Coarse ground pork baked in a pastry shell and covered with a puff pastry top

SHEPHERD PIE — Ground beef, potato, onion, “Ackroyd” seasoning with a puff pastry cover

6 for \$8.50 or \$1.60 each

SMALL SAUSAGE ROLL-Appetizer size of the regular size sausage roll (a great snack)

4 for \$3.25 or 85 cents each

BEEF PASTY— Coarse ground steak with potato, carrot, peas, onion, and “Ackroyd” seasoning baked in a puff pastry crust

CHICKEN PASTY— Diced chicken with potato, carrot, peas and seasoning in a puff pastry crust

PIZZA PASTY— pepperoni, ground beef, mozzarella cheese, pizza sauce baked in a puff pastry crust

VEGETABLE PASTY— Variety of vegetables and seasoning baked in a puff pastry crust

4 for \$8.50 or \$2.50 each

STEAK AND MUSHROOM PASTY— Coarse chopped steak and mushrooms

3 for \$7.25 or \$2.75 each

Ackroyd's
Scotch Bakery



313-532-1181

866-532-1444

25566 Five Mile Road

Redford, Michigan
48239

FAMILY SIZE PIES

STEAK PIES— Choice steak that is hand-trimmed and cut into cubes.

STEAK and KIDNEY PIES— Same hand cut steak along with trimmed veal kidney

Serving Size for 2 — \$12.00

Serving Size for 4 — \$16.25

Serving Size for 6 — \$24.25

Serving Size for 8 — \$26.75

HEATING IINSTRUCTIONS(INDIVIDUAL ITEMS)

1. PREHEAT OVEN TO 350 DEGREES
2. PLACE ON A COOKIE SHEET PAN
3. HEAT FOR 15-20 MINUTES

ALL ITEMS ARE THOROUGHLY COOKED AND JUST NEED TO BE REHEATED.

STEAK PIE HEATING

- 1.PREHEAT 325 DEGREE OVEN
- 2.PLACE ON A COOKIE SHEET PAN
- 3.PUT 1 TABLESPOON OF WATER IN HOLE
4. HEAT : SERVING FOR 2 (30 MIN.), SERVING FOR 4 (35 MIN.), SERVING FOR 6 (40 MIN.) SERVING FOR 8 (55 MIN.)

PASTRIES

SHORTBREAD— Just 3 ingredients: flour, butter, sugar

FERN CAKES—Shortbread crust with strawberry jam on the bottom, filled with almond flavored cake topped with white icing

WALNUT CAKE—Shortbread crust with strawberry jam on the bottom, filled with walnut flavored cake

BUTTER TARTS— (grandma's recipe) Shortbread crust with a raisin, butter, brown sugar, and egg filling.

EMPIRE BISCUITS— Two shortbread cookies filled with strawberry jam, white icing and topped with a cherry piece

CURRENT SQUARES— Flaky crust bottom, filled with a currant sugar filling, covered with puff pastry top

LEMON TARTS— Shortbread crust, yellow cake filled with lemon curd

DATE BARS— Oatmeal bottom and top crust with a date filling

SWISS TARTS— Shortbread top and bottom crust filled with apple, topped with powdered sugar

ECCLES CAKES— Puff pastry filled with a currants and brown sugar mixture, crystallized sugar on top

BROWNIES— (mother-in-laws recipe) Chocolate fudge delight

\$9.00 per dozen, \$4.50 per half dozen, 85 cents each

BREADS

SCOTCH HOMEMADE BREAD—(makes great toast) **\$2.75**

MORNING ROLLS or BAPS— **\$1.75 for 6, \$3.50 for 12**

IRISH SODA BREAD—(either plain or with raisins) **\$2.75**

SCONES— 5 flavors- plain, raisin, blueberry, cranberry, or chocolate chip **6 for \$2.75**

SPECIAL ITEMS

SULTANA CAKE— European pound cake with golden raisins **\$3.75/ pound**

CHERRY CAKE—European pound cake with candied cherries **\$3.75/ pound**

OATCAKES— Oatmeal crackers **\$4.25 per package(18 pieces)**

INFORMATION

- 1) **ALL OF OUR BAKED GOODS CAN BE FROZEN FOR THREE MONTHS**
- 2) **NATIONWIDE SHIPPING IS AVAILABLE (GREAT GIFT IDEA)**
- 3) **WE WELCOME ALL SIZE ORDERS. IF YOU ARE COMING A LONG DISTANCE, WE SUGGEST PLACING AN ORDER TO MAKE SURE YOU GET EVERYTHING YOU WANT**
- 4) **WE THANK YOU FOR YOUR BUSINESS. YOU, ARE THE REASON FOR US BEING IN BUSINESS SINCE 1949.**

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