



cheesecakes

We make individual and 6" cheesecakes daily, and mini or 9" cheesecakes for special orders.

Key Lime Hawaiian
German Chocolate Plain with Cherries

We also offer many seasonal varieties.

cookies

We make delicious, from scratch cookies daily including peanut butter, chocolate chip, granny's cookie, sugar, maple walnut, and macadamia white chip. We also make bar cookies: brownies, german chocolate bars, peanut butter fudge bars, lemon bars, macaroons. These are great in small pieces for parties. We offer over 35 varieties of cookies for the Christmas and holiday season. Our **annual Cookie Walk** has become a tradition held on the Sunday before Christmas; watch for information.

toffee

Our homemade English Toffee recipe has been handed down through generations. We offer a large selection of packaging for all needs and budgets. Toffee makes a great corporate gift, party favor, or simply as a personal treat. English Toffee is only available in November-March, so get it while you can.

ordering

Call anytime and we'll hold an item to be picked up later in the day or made to order for a later day. Look inside to explore all of the pies, breads, and other treats that Marilyn's Bakery has to offer.

* Please order these items in advance

** In Season ONLY

our history

In the summer of 1986, Marilyn (Johnson) Pearson opened Marilyn's Bakery in a small work space at Johnson's Farm Produce. Aunt Carol Brenn passed down her bakery knowledge and equipment to Marilyn. With the help of many family members the business continues to grow. Today, Marilyn's daughter Barbara and her son-in-law Robert Eustace, with their bakery crew produce over 50,000 homemade pies a year. The tradition of a true family business continues.

directions

From 80/94: Exit Ripley Street South, Turn Left at 2nd light. That's HWY 6 or Ridge Road. We're 1/2 mile on Route 6 at Johnson's Farm Produce.

From 65: Exit Ridge Road. Turn Right heading EAST, approximately 5 miles on the North side of the road, at Johnson's Farm Produce.

dinner on the terrace

Dinner on the Terrace is a five course gourmet vegetarian dinner, hosted and prepared by Barbara Tracy of Marilyn's Bakery. Set on Johnson's Farm, guests dine in a community style atmosphere among the beautiful landscaping. The menu for each dinner is reflective of the season with Barbara using in-season, locally grown produce to create healthful and delicious whole foods. Don't miss out on this truly unique and delectable experience. Please contact Barbara at Marilyn's Bakery for more info at 219-962-BAKE.

farmer's markets

Robert, the pie guy, takes pies and seasonal nut breads to several farmer's markets in the Chicagoland area. May - October. Check the website for more information.



MARILYN'S

UNIQUE HOMEMADE TRADITION

Bakery

8960 East Ridge Road
Next door to Johnson's Market on Rt. 6

Hobart, Indiana 46342

219-962-BAKE

Visit our website at:

www.marilynsbakery.com

Hours vary with the season

UNIQUE HOMEMADE TRADITION



fruit pies

Grandma made pie for Sunday dinner. Now we make Grandma's pie the same way – from scratch with fresh, frozen fruit. We do not use artificial flavors, lard (we use palm shortening for our crusts) or preservatives. The pies are available in both a large 9" and small 6". All of our fruit pies may be purchased frozen to bake at home. Please check for current prices.

Apple Crumb	Blackberry *
Apple	Peach
Caramel Apple	Peach Apricot
Very Berry	Strawberry
Cherry Crumb	Strawberry Rhubarb
Cherry	Rhubarb
Red Raspberry *	Mince **
Indiana Blueberry	Raisin *

Our Very Berry pie was voted "Best Pie East of the Mississippi"!

sugar-free pies

We use Nutra-Sweet brand sweetener in our sugar-free pies. Purchase frozen, ready to bake, unless ordered in advance.

Apple	Pumpkin **
Cherry	Peach

cream pies

Our cream pies are made from scratch with fresh ingredients and topped with meringue. Non-dairy whipped topping may be substituted upon request. Our cream pies are available in Coconut, Lemon, Peanut Butter, Chocolate, and Banana.

other favorites

Rhubarb Custard **	Sweet Potato **
Key Lime	Pecan
Coconut Custard	Pumpkin **
Custard	French Silk
Indiana State Pie – Sugar Cream	

breads

For the holidays, we make Marilyn's traditional soft breads from scratch including: White, Honey Wheat & Swedish Rye (Limpa), Cinnamon, and Butter & Egg. For daily breads, check for in store Bread Schedules and watch for new breads.

Try one of our delicious nut breads. We use in season fruits for the perfect treat. They make a great snack or treat for brunch. Our Nut Breads include:

Marilyn's Garden Fresh Zucchini (all year)	
Banana Nut (all year)	Rhubarb (Spring)
Blueberry (July)	Strawberry (early summer)
Apple (late Aug-Oct)	Pumpkin (Sept-Dec)
Cranberry (Nov-Dec)	

early risers

We start early in the morning to provide our customers with fresh baked goods:

Scones	Muffins
Kolaches	Coffeecakes

Add a cup of "Fair Trade" coffee and your day couldn't start off better. Breakfast Platters can be ordered for the office, corporate meetings or special occasions.

homemade meals

Chicken Pot Pie - Marilyn's famous Chicken Pot Pie makes a perfect quick meal. Purchased frozen to bake at home, or you can order in advance and we'll bake it for you.

Pasty - A taste of the UP (and England). Terry Foley, the Pastyman, brings his family tradition to ours with his pasties. Broccoli Cheese, Vegetable, Beef, or Taco
Lunch - We offer sandwiches, quiche, salads and soup. Check the store as the menu changes seasonally.

Quiche - An egg pie, perfect with fresh and whole ingredients. Buy it by the slice or whole.

homemade soups

Vegetarian based and made from scratch without MSG. We only use butter and/or olive oil (no hydrogenated oil) and half&half. Seasonal produce is from our family farm, Johnson's Farm Produce.

Check daily schedule.

cakes

We make fresh, delicious cakes with simple decorations. We make sheets, sheets, 8" 3-layer, 10" 2-layer, cupcakes, custom, and wedding cakes. Please call in advance to order cakes.

For a custom cake, please call and make an appointment with our artisan.

Strawberry Torte - A Marilyn's Bakery favorite, and made only with Johnson's Farms homegrown strawberries (in June).

Lemon Torte - Lemon cake with lemon filling, topped with white whipped topping.

Chocolate & Yellow - Cakes available with white whipped topping or chocolate fudge frosting.

German Chocolate - A traditional favorite with pecan and coconut frosting.

Carrot - Our homemade carrot cake with nuts and goodies is frosted with cream cheese frosting.

Marble Fudge - With fudge frosting between the layers, and topped with white whipped topping, it makes the perfect blend of chocolate.

Mandarin Orange - A deliciously moist cake with mandarin oranges and frosted with pineapple whipped topping.

Banana Torte - Banana cake with bananas and cream filling, topped with white whipped topping.

Coconut - A coconut cake frosted with coconut whipped topping.

NEW!

Rolled Fondant Icing! Ask for details.