



Your #1 Source For Your Favorite Home Made,
Fresh Greek Pastries!

Daughters of Penelope
Dodona Ch. #24, Toledo, Ohio

Holy Trinity Greek Orthodox Cathedral
740 N. Superior St.
Toledo, OH 43604

ANNUAL SPRING BAKE SALE

2022 ORDER FORM - Due April 11, 2022

Name: _____ Phone: _____ Email: _____

| <u>ITEM</u> | <u>UNIT</u> | <u>PRICE</u> | <u>QTY</u> | <u>COST</u> |
|---|-------------|--------------|------------|-------------|
| Baklava Phyllo, butter, walnut, sugar, cinnamon, and honey syrup | Piece | \$2.50 | | |
| Finikia cookies rolled in walnut, sugar, and cinnamon dipped in a honey syrup (aka Melomakarona) | Piece | \$1.00 | | |
| Galaktobureko custard rolled in phyllo & syrup | Piece | \$1.50 | | |
| Koulourakia butter cookie | ½ Dz. | \$3.00 | | |
| Kourambiethes shortbread cookie and powdered sugar | Piece | \$1.00 | | |
| Paximathia Greek Biscotti | ½ Dz. | \$3.00 | | |
| Tsoureki (sweet bread) | Loaf | \$8.00 | | |
| TOTAL PAID: | | | | |

2 WAYS TO PLACE YOUR ORDER:

- MAIL** your completed Order Form with payment (checks payable to “Daughters of Penelope”) to DOP Bake Sale, C/O Connie Mynihan 238 Northdale Dr., Toledo, OH 43612.
- ORDER ONLINE** and pay with PayPal or credit card at <http://www.toledo.buckeyedistrict11.org> (Select “Daughters” tab).

PRE-PAID ORDER PICK UP: (*Select one date*)

April 15, 2022

April 16, 2022

OR April 17, 2022

Each day pick up of pre-paid mail and online orders is from 11:00 am to 1:00 pm at Holy Trinity.

FOR MORE INFORMATION: Email or call us!








E-mail: dopdodona24@gmail.com

Call: Bake Sale Chair Connie Mynihan at (419) 250-4899

Thank you for supporting the philanthropic and charitable work of the Daughters of Penelope!

GREEK PASTRY DESCRIPTIONS

DAUGHTERS OF PENELOPE SPRING BAKE SALE

| | | |
|---|---|--|
| Baklava (Μπακλαβά) |  | Pastries made of layers of phyllo dough brushed with butter and filled with chopped walnuts, cinnamon and sugar and soaked in honey syrup. |
| Finikia (Φοινικιά) (aka Melomakarona – Μελομακάρονα) |  | Honey-dipped cookies rolled in a ground walnut, sugar, and cinnamon mixture. Cookie shape is oblong. |
| Galaktobureko (Γαλακτομπούρεκο) |  | Pastries of semolina-based custard rolled in layers of phyllo dough brushed with butter and soaked in clear, sweet syrup. |
| Koulourakia (Κουλουράκια) |  | Butter-based cookies with sweet delicate flavor and hand-shaped with egg glaze on top. Cookie shape is oblong twist. |
| Kourambiethes (Κουραμπιέδες) |  | Light shortbread cookies doused in sugar powder. |
| Paximathia (Παξιμάδια) |  | Greek biscotti lightly seasoned with vanilla. |
| Tsoureki (Τσουρέκι) |  | Sweet bread formed of braided strands of dough that is soft, moist, and fluffy, yet chewy. Each loaf is approximately 1 lb. |