



*batter*

bakery

*Batter* was created by owner Jen Musty out of a passion for baking. A lifelong baker, Jen has a unique creative energy and a love for bringing people happiness through wonderful food. The majority of Batter recipes have been developed through several years of creation, tweaking, and testing; and a few special recipes were passed down from family and close friends.

In 2008, Jen began baking in the newly-opened Mission Creek Kitchen in the Mission district of San Francisco, supplying freshly-baked goods for corporate and private catering clients, as well as select specialty markets and cafés. August of 2009 marked the opening of the Batter Bakery kiosk in downtown San Francisco. The kiosk has quickly become a destination spot for those looking to start their morning on a delicious note or craving an afternoon sweet treat.

Today, Jen and her bakery team continue to whip up the all-American cookies, cupcakes, shortbread, bars, biscotti, granola and quickbreads that have established Batter's reputation as one of the city's best bakeries.



Photo: Jeannie Choe

## Breakfast

### Quickbreads – \$12 per loaf

Apple Oatmeal  
Banana Pecan  
Banana Chocolate Chip  
Chocolate Pear  
Cinnamon Pear  
Harvest  
Lemon Oatmeal Walnut  
Pumpkin  
Pumpkin Chocolate Chip  
Zucchini

### Muffins – Large \$2.50 Small \$1.50

Apple Hazelnut  
Carrot Raisin  
Cherry Bran  
Cranberry Walnut  
Gingerbread  
Lemon Poppyseed  
Pumpkin  
Pumpkin Chocolate Chip  
Spice

### Scones – \$2.50 each

Cherry Pecan  
Cinnamon  
Ginger Cranberry  
Lemon Almond  
Meyer Lemon Currant  
Orange Chocolate Chip  
Walnut Fig

### Coffecake – \$20 per round

Buttermilk Pecan  
Cinnamon Orange  
Lemon Crumb  
Sour Cream Apple

### Granola – \$9 per pound

*Available with any combination  
of the following....*

Almonds  
Pecans  
Pistachios  
Cranberries  
Cherries  
Flame raisins  
Figs  
Bittersweet chocolate

### Biscotti – \$1.25 each \$12 per dozen

Almond  
Cherry Pistachio  
Cranberry Walnut  
Hazelnut  
Lemon Almond  
Orange Pecan

### Breakfast Bars – \$2.50 per bar



Photo: Jeannie Choe

“ “  
I've tried every kind of cookie, and being an avid baker myself, I can say I don't often go out of my way for other people's baked goods. But Batter compels me to make the walk from my office.

” ”  
Jessica Zdeb, San Francisco

“ “  
I loved working with Jen Musty for my wedding...great suggestions on how to stay within our budget but also allowing us to be creative... the cupcakes were absolutely divine!

” ”  
Christina R., San Francisco  
(Yelp review)

“ “  
The 20 Best Holiday Cookies in The City:  
Batter Bakery's huge chocolate peppermint cookie is almost like a brownie in cookie form.

” ”  
7x7 Insider's Guide to the Best of San Francisco



Photo: Colson Griffith

## Dessert

### **Cookies** – \$2.25 each

Cappucino Chocolate Chunk  
Chocolate Chip  
Chocolate Mint  
Cherry Chocolate Chip  
Double Chocolate Chip  
Oatmeal (Chocolate Chip)  
Peanut Butter (Chocolate Chip)  
Polka Dot  
Sand Angels

### **Small Bites** – \$1.25 each

Coconut Macaroons  
Peanut Butter Blossoms

### **Bars & Brownies** – \$2.50 per bar

Butterscotch Blondies  
Carmelitas  
Devil's Food Brownies  
Five Layer Bars

### **Shortbread** – \$2.25 each

Cinnamon  
Chocolate Hazelnut  
Lavender Sea Salt  
Sesame Ginger  
Vanilla

### **Hand Decorated Shortbread Cutouts with Royal Icing**

Inquire for pricing

### **Cupcakes** – \$2.75 per cupcake

Carrot – *Cream Cheese*  
Chocolate – *Peanut Butter*  
Devil's Food – *Chocolate Buttercream*  
German Chocolate – *Coconut Pecan*  
Lemon – *Lemon Cream Cheese*  
Pumpkin – *Cinnamon Cream Cheese*  
Red Velvet – *Cream Cheese*  
Vanilla – *Cinnamon Cream Cheese*  
Vanilla – *Vanilla Buttercream*

### **What is a Sand Angel™?**

A Sand Angel is Batter's signature, secret recipe cookie. Most people comment that it reminds them of a cross between a snickerdoodle and a molasses cookie, although it's neither! We think you should just try one for yourself, and take a guess. Good luck—not even the ultimate cookie consumers have quite figured it out!



Photo: Stephanie Trapp

“

The best scones in the city and the best I've had in years.

Ethan B., Marin, CA  
(Yelp Review)

”

”

“

We snapped up Batter Bakery's lavender sea salt shortbread...a pleasing crumble and strong flavors at work here.

Tamara Palmer, SFWeekly  
Sweet Beats

We recently used the chocolate chip cookies from Batter Bakery for our wedding favors...and let me tell you, they were a huge hit! We really wanted something that would be fun, festive and memorable...weeks have gone by and our guests are still asking about them.

Sho O., San Francisco, CA  
(Yelp review)

“

”



