



www.akmakbakeries.com/wetting.html

Preparing Cracker Bread for Roll-ups/Wraps

- Remove cracker bread sheets from package.
- Wet both sides of cracker bread by running either cold or warm water over the whole sheet.
- Place the damp sheets of cracker bread in a plastic bag and seal. (For at least an hour, or for as long as overnight.)
- Check cracker bread – if not completely soft, lightly sprinkle with water and put back in bag. When bread is soft and pliable, use your favorite ingredients to create a delicious roll-up sandwich.
- Recipe ideas are also shown on the box fronts of the Country Style packages and on our website.

Cheese Pizza

Prepare cracker bread as described above (or use dry) and place on cookie sheet. Spread with your favorite cheese, such as Jack or Longhorn. Mix together chopped onions and parsley, spread generously over cracker bread. Bake at 400°F in a preheated oven for 3-5 minutes, until cheese is melted. Serve hot.



ak-mak Armenian Cracker Bread

In 1893, the Soojian family's Great Uncle Jacob established the first Armenian bakery in the United States, in Lowell, Massachusetts. In 1936, the family moved to California. Uncle Jacob and three second generation Soojian men produced baked foods of the Middle East: Peda bread, Dernackly bread, Arabic bread (pita), and Armenian Cracker Bread. Since then, four generations of the Soojian family have continued baking wholesome Armenian Cracker Bread, originally from the Lands around Mount Ararat. Only the finest, purest, high-grade ingredients are used here at ak-mak Bakeries.

www.akmakbakeries.com/about.html



To Order Call

559.875.5511

www.akmakbakeries.com



ak-mak Bakeries

All Natural

**Absolutely No Preservatives
in Any of Our Products**



Cracker Bread for Roll-Ups

Rectangular shape designed for use in preparing rolled sandwiches or for using as a pizza base.

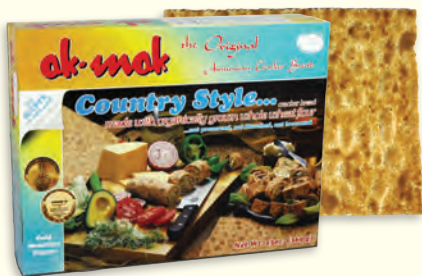
■ COUNTRY STYLE, *White*

White Flour Cracker Bread with Sesame Seeds*
#109, UPC071105001094, 12 oz., 12-pack, (8" x 11")



■ COUNTRY STYLE, *Whole Wheat*

100% Stone Ground "Whole of the Wheat" Cracker Bread
Made with Certified Organic Whole Wheat Flour
#103, UPC071105001032, 13 oz., 12-pack, (8" x 11")



■ SQUARE ROLL-UP, *White*

White Flour Cracker Bread
#118, UPC071105001186, 35 oz., 8-pack, approx. 14" x 16"



Round Cracker Bread

Taste 3000 years of tradition with our round cracker breads baked by ak-mak Bakeries for over 100 years.

■ ROUND CRACKER BREAD, *Seed*

White Flour Cracker Bread with Sesame Seeds*
#126, UPC071105001261, 17.50 oz., 12-pack,
(#126-1, Single Pack)



■ ROUND CRACKER BREAD, *No Seed*

White Flour Cracker Bread—No Seeds
#127, UPC071105001278, 17.5 oz., 12-pack
(#127-1, Single Pack)



■ ROUND CRACKER BREAD, *Whole Wheat*

100% Stone Ground "Whole of the Wheat" Cracker Bread
Made with Certified Organic Whole Wheat Flour
#128, UPC071105001285, 17.5 oz., 12-pack
(#128-1, Single Pack)



100% Whole Wheat ak-mak

A family favorite.
Wholesome and tasty, perfect for snacking and dipping.

■ AK-MAK WHOLE WHEAT CRACKERS

100% Stone Ground "Whole of the Wheat" Sesame Crackers
Made with Certified Organic Whole Wheat Flour
#101, UPC071105000011, 4.15 oz., 12-pack



■ AK-MAK RESTAURANT 2-PACK WRAP

100% Stone Ground "Whole of the Wheat" Sesame Crackers
Made with Certified Organic Whole Wheat Flour
#102, UPC071105001025, 180 cello 2-packs per case



Ingredients in White Flour Products:

Enriched white flour (made from wheat kernels, not preserved, not bleached, not bromated), clover honey, sesame oil (naturally cold pressed—not solvent extracted), salt, and yeast. (Products with * also contain sesame seeds.)

Ingredients in Whole Wheat Flour Products:

Organically Grown Stone Ground "Whole of the Wheat" flour, clover honey, sesame oil (naturally cold pressed—not solvent extracted), dairy butter (natural, not salted), sesame seeds, yeast, and salt.