



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

## 2024 ORDER FORM - Due April 22, 2024

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	\$3.00		
Finikia cookies rolled in walnut, sugar, and cinnamon dipped in a honey syrup (aka Melomakarona)	Piece	\$1.50		
Galaktobureko custard rolled in phyllo & syrup	Piece	\$2.00		
Koulourakia butter cookie	½ Dz.	\$4.00		
Kourambiethes shortbread cookie and powdered sugar	Piece	\$1.50		
Paximathia Greek Biscotti	½ Dz.	\$4.00		
Tsoureki (sweet bread)	Loaf	\$9.00		
	<b>TOTAL PAID:</b>			

### 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 JoAnn Cook 5250 Snowden Dr., Toledo, Ohio 43623
- 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 27, 2024

**OR**  April 28, 2024

Saturday pick up of pre-paid mail and online orders is from Noon to 2:00 pm and Sunday 11:00 am to 1:00 pm at Holy Trinity.

**FOR MORE INFORMATION:** Email or call us!








E-mail: [jmcook7091@gmail.com](mailto:jmcook7091@gmail.com)

Call: Bake Sale Chair JoAnn Cook 419-944-5517

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.