

# Eric the Baker

The name of the shop has a story, part of which started in Guelph. In the midst of putting together this bakery, among applications for construction and business, Eric was at City Hall putting together some paperwork. The phone in the office rang, where the person on the other end was told, "I'm just with Eric the Baker here, I'll have to call you back." And the name has stuck since!

We work to achieve the familiar flavours of Eric heritage, which lie in the teachings of his family. Such a love for food and flavour would be wrong not to share, let alone taste!

It all started with his grandmother, who opened one of the first bakeries in Toronto, on Yonge Street (Le Petit Gourmet). This is where Eric spent a great deal of his Canadian upbringing, by staying out of childhood mischief and learning how to bake with his dear grandmother. She was the first to teach him how to roll a croissant and to set him on his path in creating delicious and wholesome baked goods.

His grandmother's two sons, Eric's uncles, set the precedent for Eric's future, by opening restaurants and bakeries in Toronto, Australia, and Elora, and continuing the philosophy of real food done right, through tradition. Their restaurants and stores (Maison Basque, Cafe du Marche) reflected their upbringing in the Basque country, and the familiar flavours that reminded them of home.

Now Eric has continued to carry the family torch with opening several places alongside his uncle Roger, including Cinnamon, a prior bakeshop in Elora, as well as La Cuisine, in Australia.

In an effort to move closer to his dear uncle Roger, he was graced by a marvellous location across from City Hall on Carden Street, his current home, where he's chosen to share his beloved tradition with Guelph. Why Guelph? So seldom is there a place like this where tradition and history is so well maintained, reflected, and honoured as they do here.

## Food for Thought

Our menu is fairly traditional, with typical things and inspirations of what one might find in a cafe in France. As we continue to bake furiously, we'll try to find out what Guelph really loves, and combine it with what we know and love.



@Eric the Baker



@ericthebaker



## Traditional Palmier Cookies

The name 'Palmier' comes from the distinctive shape of the cookie, which resembles a palm leaf.



## Ingredients

All-butter Puff pastry (available at grocery stores, your local bakery, or try making your own!)

Granulated sugar

Icing sugar

