



Heidi's Home Baked Goods

2678 Central Ave., Dubuque, IA 52001

Phone: 563-588-1720

Website: www.HHBakedGoods.com

HOURS: Bakery: Tue – Sun 6:00 am – 4:00 pm

Restaurant: Tue – Sun, 6:00 am – 1:30 pm

ATMOSPHERE: Retail Bakery and Counter Service

RECOMMENDATIONS: Fruit & Cream Pies, Flavored Breads, Kolaches, Cinnamon Rolls, Turkey & Dressing Sandwiches, Sloppy Joes, Daily Hot Plate

PRICE RANGE: \$1.50 - \$10.00

PAYMENT OPTIONS: Cash, Debit, Checks, All Credit but AMEX

ACCESSIBILITY: Front Door

CATERING: Yes **TAKE OUT:** Yes **DELIVERY:** Yes

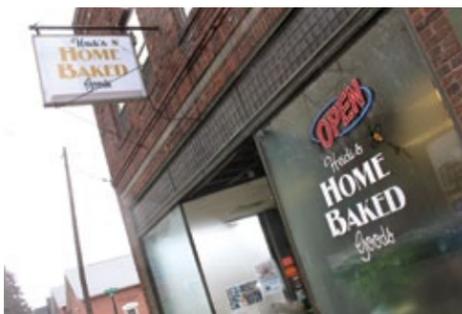
PARKING: On Street



Heidi's Home Baked Goods

by Rich Belmont

A few months ago Heidi and Bob Koltes decided the North End of Dubuque needed a bakery. Upon further investigation they came to the conclusion the local residents could also use a place to get quick, inexpensive home cooking. So they found a building on the corner of Central Avenue and 27th Street, remodeled it, and soon after opened Heidi's Home Baked Goods.



Heidi loves cooking and baking and for years sold baked goods at festivals and bake sales. Her dream was to expand her hobby from her home to a retail store. And lucky for us she had the tenacity, talent and family support to achieve this goal.

When you walk through the front door it's as if you have just stepped into Heidi's kitchen. You are warmly greeted as if you are part of the family.

Since they open at 6:00 am perhaps you are stopping by for some fresh baked pies, pastries or rolls. The bakery has a large assortment to choose from. There are apple and raspberry turnovers and muffins, cupcakes, square cakes, applesauce bars, brownies and pumpkin bars.



If you are on your way to work take some cinnamon rolls with you. They are so fresh and delicious. The cookies will surely please your co-workers too. There are usually several kinds available. Like chocolate chip, snicker doodle, peanut butter, oatmeal raisin, sugar, peanut butter and chocolate chip, oatmeal scotches and oatmeal chocolate chip.

If you really want to impress your friends bring them some Kolache (pictured top left). These are a sweet, flaky pastry covered with fruit. They are pronounced koh-LAH-chee and are prepared according to an old, old Bohemian recipe passed down to Heidi from her great, great aunt. Not every flavor is available every day but you can usually find raspberry (the best seller), apricot, peach, strawberry, blueberry or apple.



You might be thinking you will need to take something home for dinner. Heidi has got you covered there as well. There are three sizes of freshly made pot pies ready to go. The beef pie is made from sirloin tip roast. It is slow roasted with special seasonings. Then there are the chicken and turkey pot pies. These are prepared from slow cooked roasts and Heidi's own special gravy. Only turkey or chicken white meat is used. The homemade pie shells are stuffed with potatoes, carrots, peas, onions and carefully blended seasonings. Take a pie home, pop it in the oven for an hour and dinner is ready! After a delicious pot pie you will most certainly want to have dessert. So be sure to ask Heidi for one of her soon to be famous pies.



The fruit pies are all made with homemade fillings and special seasonings. The cherry is the top seller. No wonder since it is totally overfilled with tart cherries. Apple is the number 2 requested pie. You can usually find many other fruit pies as well; like blueberry, raspberry, pumpkin, peach, or strawberry rhubarb.

If you are like me you might prefer the cream pies. These are made with graham cracker crust and homemade fillings with a cream topping. Since the pies are always fresh the flavors available on any day do vary. Just to give you an idea you will usually find banana, chocolate, coconut or white chocolate cream. Bob likes to bake really unusual pies. His specialties include grasshopper, peanut butter chocolate, cookies and cream, and chocolate raspberry.



Heidi's is first and foremost a bakery. So there are several breads to choose from too. There are white, wheat, rye, cinnamon and cinnamon raisin. The specialty breads come in banana, pumpkin, blueberry, zucchini and apple. Gluten free breads will be available in about three weeks.

Heidi's is also a restaurant. There is a counter and two tables so you can sit down for a taste of good old home cooking. The morning egg bake consists of scrambled eggs mixed with hash browns, cheese and the meat of the day – ham, sausage or bacon.



This is a great place for lunch too! You will love the Sloppy Joes. These are freshly ground hamburger spiced with Bob's specially blended seasoning served on a homemade bun. You won't go wrong with the Turkey and Dressing sandwiches either. Fresh baked bread is toasted with spicy turkey seasonings; white and dark meat from freshly roasted turkey is mixed in then served on a fresh bun.

If you are observing Lent you will be delighted with Egg Salad and Tuna Salad sandwiches or Tuna and Noodles.

The restaurant is quickly developing a loyal lunch crowd. The regulars come in for the Daily



Luncheon Specials. There are three popular hot plates appearing on the daily menu at least once a week. The Meat Loaf and Mashed Potato plate is surprisingly good. The loaf is straight beef mixed with oatmeal, mustard, onions, egg and seasonings and topped with just the right amount of ketchup sauce. The Open Faced Hot Beef plate contains juicy slices of sirloin tip roast covered with homemade gravy. The Meat Ball Sub includes several meat balls made from a mixture of beef and sausage served in a special roll covered with baked mozzarella cheese. If you are really hungry ask for the Big Boy Portions which increase the size of each of these lunches substantially.

Other Lunch specials appearing on the April menu include Pork Chops baked in a green bean casserole. Then there is the Loose Meat Sandwich made with fried hamburger and the Hash Brown Casserole made with ground beef, three cheese blend, green beans and onions. And also Heidi's special version of Shepherd's Pie comprised of hamburger, green beans, corn, onions and bound with a creamy milk and butter gravy.



Now I probably shouldn't tell you this because I don't want to spoil a good thing. But I will go ahead anyway and tell you most of these delicious meals are only priced between a dollar and a half and four dollars!

