

# CUPCAKED'S FIRST NEWSLETTER!



This has been a crazy time for us all but we are so thankful for your support. We are finding this season to be a unique one, of course, but it has also been a very encouraging and growing one.

As some of you may have seen recently we announced a new partnership with Tim and Bonnie's in Ellicottville! We have a cold case filled with goodies over at their restaurant now and it has been so great to see the response from you all. But that isn't the only exciting thing happening around here lately!



We are so excited to announce that we are working on opening a second location! We are hopeful to have a grand opening in mid September. We plan to be open 7 am - 4 pm Wednesday thru Friday and 10 am - 3 pm on Saturdays.

## **Questions You May Have**

What? We will be opening a second location called Cupcaked Bakery on Main!

Where? 79 Main Street in Salamanca, NY.

Is the menu different? We will have all the same things we currently have at our Ellicottville location but we will be expanding our menu!

We will have cinnamon rolls, pancakes, muffins, breads, bagels,

croissants, flavored butters, soups, salads, a killer smoothie line, and pastry pockets (think hot pockets but homemade and better)!

Renovations have already begun, but due to COVID there is no guarantee things will be finished on time. Please follow along on our social media channels to get the exact dates and any other information about this exciting new adventure!



## Peanut Butter Cookies

### Ingredients

1 Cup Unsalted Butter  
1 Cup Peanut Butter  
1 Cup Brown Sugar  
2 Eggs  
1.5 tsp Baking Soda  
1 tsp Baking Powder  
.5 tsp salt  
2.5 Cups Flour

### Directions

Preheat oven to 350. Cream butter, peanut butter, and brown sugar. Add eggs 1 at a time. Add baking powder, baking soda, and salt. Add flour. Roll into ball, roll in sugar, press with fork. Bake until lightly golden brown.

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