

## Meet Our Vendors

### *Annelore's Authentic German Bakery*



To say Annelore's German Bakery is rich in history is an understatement. In a small village near Ulm, Germany, the family of Annelore Gstatenbauer (co-owner and pastry chef of the bakery) has owned and operated a brewery since 1665. In the years that followed, a restaurant and bed and breakfast were also added. The establishment and its recipes have been passed down from generation to generation. Each learning not only how to run a hospitality operation but also how to cook and bake from scratch. Annelore was no different. At a very early age, just like her ancestors before, she was exposed to all aspects of the family business but truly fell in love with the kitchen.

When Annelore grew up, she left Germany for America and landed in New York's Hamptons. There, she worked as a private chef to the area's rich and famous. Then, three years ago, she and Norbert Gstatenbauer (her husband and co owner of the bakery) moved to the Triangle. Norbert, a native of Munich, Germany, also grew up on his family's age old recipes and has a more technical background. Together, they are Annelore's German Bakery.

Not long after arriving in the Triangle, the couple decided to get a booth at the State Farmers' Market. Initially, they began selling their goods for fun. They started with a four foot long table selling only on weekends. However, they quickly realized how well their freshly baked authentic German goods resonated with the Triangle. "It was really not planned. The business just created itself", explains Norbert. Now, Annelore's has as much demand as it can handle. With one bite, it's easy to see (or should I say taste) why.

Annelore's bakes from time tested recipes some of which are at least three generations old. Everything is made from scratch and by hand using traditional German methods. They use only fresh, all natural ingredients, which earned them the honor of being named a certified vendor to Whole Foods Market. Annelore's even makes every filling from scratch. Not only are their goods extremely seasonal but by taking advantage of the ripe sweetness of fresh fruit, they are also able to use less sugar. Additionally, Annelore's makes gluten free items using no flour at all.

If you miss Annelore's at the Raleigh Downtown Farmers' Market, they are at the State Farmers' daily as well as at the Western Wake and North Hills Farmers' Markets on Saturdays. If you're interested in customary German Christmas treats, you'll need to place your order soon because by October they are fully booked for the Holiday.

The Gstatenbauers' passion, heritage, and standards are at the heart of this unique bakery. It is what gives Annelore's authenticity and credibility. It ensures that their products are of tremendous quality and high value. Their dedication to artisan baking should be celebrated as it is getting rarer by the moment.

