

# Back-To-School Recipes

**Martin's**<sup>®</sup>  
*Famous*  
**POTATO ROLLS  
AND BREAD**

## Back-To-School Recipes





# Shooting Star Sandwiches

## Ingredients

- 8 Slices Martin's® Old-Fashioned Real Butter Bread
- 2 Slices Bologna
- 4 Slices Deli-Style Turkey
- 4 Slices Assorted Cheese, such as Provolone or White American
- 4 Teaspoons Honey Mustard

## Directions

### Step 1

Layer two sandwiches each with one slice of white American cheese and one slice of bologna.

### Step 2

Layer the other two sandwiches each with one slice of turkey, one slice of provolone cheese, and another slice of turkey.

### Step 3

Using a medium sized star-shaped cookie cutter, cut a star shape out of each sandwich. (Enjoy the "edges" of the sandwich separately or reserve ingredients for another use.)

### Step 4

Decorate two plates with a few streaks of honey mustard off to one side. Arrange the sandwiches (two per plate) on the other side, beside the streaks.

### Step 5

Enjoy your Shooting Star Sandwiches by dipping them first in the honey mustard.





# Rainy Day PB&J

## Directions

### Step 1

Using a cloud shaped cookie cutter, cut 1-2 shapes out of each slice of Butter Bread. (Depending on the size of your cookie cutter, you may only get 1 shape out of each slice.) Set aside the “crusts” for another use.

### Step 2

Create your PB&J by spreading peanut butter on half of the slices and jelly on the opposite side of the remaining slices, then sandwich the two sides together so that the cloud shapes match up.

### Step 3

Cut a few strips of peel from your quartered apple slice in a diagonal wedge pattern so that it looks like a striped umbrella.

### Step 4

Arrange your PB&J clouds on a serving plate and decorate with blueberry “raindrops” and a green apple “umbrella” with yellow bell pepper “handle.” Optionally, you can hide a lemon slice behind one of the PB&J clouds so that as you enjoy your meal, the rainy day clears up to allow the “sun” to shine!

## Ingredients

2-4 Slices Martin’s® Old-Fashioned Real Butter Bread

2 Tablespoons Peanut Butter

1 Tablespoon Grape Jelly

8-10 Blueberries

1/4 Green Apple, seeds and core removed

1 Slice Yellow Bell Pepper

1 Round Slice of Lemon

Utensils: Cloud shaped cookie cutter





# Turkey and Cheese Roll-Ups

## Ingredients

- 8 Slices Martin's® Old-Fashioned Real Butter Bread
- 4 Ounces Cream Cheese, softened
- 3-4 Leaves Green Leaf Lettuce
- 4-6 Slices Deli-Style Turkey
- 3 Slices Swiss Cheese
- 1 Small Tomato, halved and sliced



## Directions

### Step 1

Using a serrated bread knife, remove the crusts from 8 slices of Martin's Old-Fashioned Real Butter Bread.

### Step 2

Lay the bread on a flat, clean surface in two columns of four, making sure the "seams" are overlapping.

### Step 3

Using a rolling pin, flatten the bread together to make a "sheet" of flattened Butter Bread. Pay careful attention to ensure the seams of the bread are being pressed together.

### Step 4

Spread a thick layer of cream cheese all the way to the edges of your sheet of Butter Bread.

### Step 5

Layer 3-4 leaves of lettuce down the middle.

### Step 6

Layer 4-6 slices of turkey and 3 slices of Swiss cheese on top of the lettuce. Top with several slices of tomato.

### Step 7

Starting at the long end of the butter bread sheet, roll tightly towards the filling. Continue rolling until the filling is tightly wrapped and the cream cheese holds the roll-up together.

### Step 8

Chill the wrapped roll-up in the refrigerator until serving time. To serve, trim any unfilled ends away, then slice the roll-up into 4-6 pieces.



# Breakfast-in-a-Mug

## Directions

### Step 1

Prepare ingredients: tear or cut the bread into 1/2-inch pieces. Chop the meat and vegetables into small pieces. Shred the cheese.

### Step 2

Add the butter to the bottom of a large mug (10-12 oz.) and microwave on high for 20 seconds or until it is fully melted. Whisk in the milk, egg, salt, and pepper with a fork.

### Step 3

Stir the meat, vegetables, and cheese into the milk and egg mixture first, then gently fold in the bread cubes until they are fully saturated.

### Step 4

Let the mug sit for one minute to fully absorb the liquid, then microwave on high for about 90 seconds, or until the center is solid and it has begun to pull away from the mug around the edges. Serve hot.

Recipe adapted from: [www.budgetbytes.com](http://www.budgetbytes.com)

## Ingredients

1 Cup Martin's® Old-Fashioned Real Butter Bread, stale or lightly toasted, torn into 1/2" pieces

1/4 Cup Cooked Meat, chopped (such as sausage, ham, or bacon)

1/4 Cup Vegetables, finely chopped (such as peppers, onions, or spinach)

1 Tablespoon Butter

3 Tablespoons Milk

1 Large Egg

1 Pinch Salt and Pepper

2 Tablespoons Shredded Cheese

*Special Equipment:*

1 Large Mug (10-12 oz.)





# Turkey, Apple, Cheese Sandwich

## Ingredients

- 2 Slices Martin's® Potato Bread
- 2 Teaspoons Yellow Mustard (optional)
- 2 Teaspoons Mayonnaise or Butter
- 2 Ounces Deli-Style Turkey, thinly sliced
- 1 Slice White American Cheese
- 1/4 Granny Smith Apple, thinly sliced
- 2 Leaves Bibb or Butter Lettuce

## Directions

### Step 1

Spread mustard (if using) on 1 slice of bread and mayonnaise or butter on the other slice. Tip: butter is a good alternative for people (kids especially) who don't like mayonnaise.

### Step 2

Onto one slice of bread, spread side-up, layer on the turkey, cheese, thinly sliced apple, and lettuce. Top with second slice of bread, spread side-down.

### Step 3

Cut sandwich in half or quarters. Serve immediately or wrap for a future meal.

## QUICK TIP

*Would your kids prefer their apple on the side? Pre-slice and core the apple, then secure it with a rubber band to prevent it from browning.*





# Ham & Cheese Sandwich Stackers

## Directions

### Step 1

Using a star-shaped cookie cutter, create mini cut-outs from the bread slices, ham, and cheese. The number of cut-outs per slice will depend on the size of your cookie cutter.

### Step 2

Serve as mini sandwiches, or arrange all ingredients in a bento box or container until ready to make. Add desired condiments when ready to serve.

## QUICK TIP

Freeze a drink pouch, juice box, or tube of yogurt to act as an ice pack in your lunch box.

## Ingredients

- 2 Slices Martin's® Potato Bread
- 2 Slices Deli-Sliced Ham
- 1 Slice Swiss Cheese
- Condiments (optional)





# Pizza Stackers

## Ingredients

2 Slices Martin's® Potato Bread  
Pepperoni  
Mozzarella Cheese  
Pizza Sauce

## Directions

### Step 1

Use a cookie cutter to cut the bread into smaller circles. The number of cut-outs per slice will depend on the size of your cookie cutter.

### Step 2

Toast the bread rounds in a 400°F oven until lightly browned.

### Step 3

Once bread is cooled, arrange ingredients in a bento box or multi-compartment container: bread rounds, shredded cheese, pepperoni, and pizza sauce (each in their own compartment or container).

### Step 4

When ready to serve, build your pizza with desired toppings and enjoy!



**QUICK TIP**

*Use a bento box filled with deconstructed sandwich elements to create a DIY lunch kit.*





# Ham & Cheese Pocket Sandwiches

## Directions

### Step 1

Preheat oven to 350°F.

### Step 2

Sauté cubed ham steak in a skillet over medium-high heat until caramelized.

### Step 3

Arrange six slices of bread on a cutting board. Use your sandwich crimper or cookie cutter to make a gentle impression in the bread slices—this will be your guideline. Brush egg wash over the circle impression, about an inch from the outer edge of the crust.

### Step 4

Place shredded cheese and sautéed ham cubes in the center of each of the six slices of bread, staying inside the egg wash rim. Be careful not to overstuff.

### Step 5

Top each pocket sandwich with a second slice of bread, pressing the edges slightly to seal. The edges of the bread should overlap with the bottom slice of bread with the egg wash.

### Step 6

Using a circular sandwich crimper or cookie cutter, form the pockets by pressing down in the center of the sandwiches, cutting off the crusts. Make sure the edges of the sandwiches are fully sealed.

### Step 7

Brush the tops and sides of each pocket sandwich with egg wash, then transfer to a prepared baking sheet.

### Step 8

Bake for 5-10 minutes or until golden brown. Serve.

Recipe adapted from: [sallysbakingaddiction.com](http://sallysbakingaddiction.com)

## Ingredients

12 Slices Martin's® Potato Bread

1 Ham Steak, cut into ¼" cubes (about 2 cups)

2 Cups Shredded Cheddar Cheese

1 Large Egg, beaten with 1 tablespoon milk

Additional Equipment: Sandwich Crimper  
or 4-Inch Round Cookie Cutter





## Sandwich on a Stick

### Ingredients

- 1 Slice Martin's® Potato Bread, cubed
- 1 Slice Martin's® Whole Wheat Potato Bread, cubed
- Deli Meat of Your Choice (like ham or turkey)
- Cheese of Your Choice, cubed
- Cherry Tomatoes
- Lettuce
- Dill Pickle Slices
- Wooden Skewer



### Directions

Stack your desired sandwich ingredients on a wooden skewer, with cubes of bread at both ends.

### QUICK TIP

*Kick it up by adding your favorite veggie dipping sauce such as ranch dressing.*



# Cherry Hand Pies

## Directions

### Step 1

Preheat oven to 350 degrees F.

### Step 2

Using a rolling pin, flatten each slice of potato bread except the end pieces. (Save these to use for another recipe, like croutons!)

### Step 3

Place 1 tablespoon of cherry pie filling in the center of each flattened slice of bread – a good measure is about 5 cherries worth.

### Step 4

Being careful not to squish out the filling, fold the bread horizontally over the filling, using a fork to crimp the edges together. Repeat with remaining slices of bread.

### Step 5

Place hand pies onto a baking sheet lined with parchment paper. Cut three slits into the top of each hand pie, then brush with melted butter, and sprinkle with sugar crystals.

### Step 6

Bake for 5-7 minutes or until slightly golden and a little toasted. Remove from oven and let cool completely.

### Step 7

Prepare icing by combining the powdered sugar and milk in a small bowl until it reaches the proper consistency. When lifted with a spoon, the glaze should fall evenly in a thin ribbon.

### Step 8

Drizzle the glaze over each of the hand pies; let harden slightly.

## Ingredients

1 Loaf Martin's® Potato Bread (14 slices)

1 21-oz. Can Cherry Pie Filling

3 Tablespoons Melted Butter

Decorative Sugar Crystals

1/4 Cup Powdered Sugar

1 Splash Of Milk

**QUICK  
TIP**

*These make great on-the-go snacks for traveling, bike rides, or picnics! You can also make ahead of time and freeze them.*





# Peanut Butter Pockets

## Ingredients

14 Slices Martin's® Potato Bread  
(1 loaf, minus the ends)

3/4 Cup Peanut Butter

Optional Mix-ins

Chopped Peanuts

Chopped Almonds

Oats

## Directions

### Step 1

Use a serrated knife to trim the crusts from each slice of Martin's® Potato Bread. Use a rolling pin to flatten each slice of bread, then cut each slice in half.

### Step 2

Using a small spoon, take a small scoop of peanut butter (about a teaspoon) and place it in the middle of the half-slice of bread. If you'd like to add any optional toppings, sprinkle them onto the peanut butter.

### Step 3

Fold the bread over the peanut butter, forming a pocket. Align the edges of the bread as best as you can, then crimp shut using your fingers or a fork, so that pockets are sealed.

### Step 4

Repeat steps 2-3 with remaining bread halves.

### Step 5

Serve at room temperature for a yummy protein pick-me-up.





# *Peanut Butter Smile*

## **Directions**

### **Step 1**

Using a heart-shaped cookie cutter, cut a heart out of a slice of potato bread.

### **Step 2**

Spread peanut butter onto the heart-shaped bread slice.

### **Step 3**

Place two strawberry halves, cut side down, onto the top of the heart to form the "eyes."

### **Step 4**

Place several chocolate chips in a semi-circle at the bottom of the heart to form a "mouth."

### **Step 5**

Repeat steps 1-4 as necessary for desired servings.

## **Ingredients**

1 Slice Martin's® Potato Bread

1 Tablespoon Peanut Butter

1 Strawberry

Chocolate Chips





# Peanut Butter and Banana Sandwich

## Ingredients

2 Slices Martin's® Potato Bread  
1 Banana, sliced  
Cinnamon  
Honey  
Butter

## Directions

### Step 1

Heat a pan over medium heat.

### Step 2

Spread a thin layer of peanut butter on both slices of bread, sprinkle on cinnamon, and layer the banana slices. Drizzle some honey on top, then add the top slice of bread.

### Step 3

Spread butter on the outsides of the sandwich and grill until golden brown on both sides.

## QUICK TIP

*When in doubt, go back to basics. Check out our list of Simple Sandwiches here: [potatorolls.com/blog/simple-sandwiches](http://potatorolls.com/blog/simple-sandwiches).*





## PB&J Pockets

### Directions

#### Step 1

Using a round cookie cutter, cut each bread slice into a circle, removing the crusts.

#### Step 2

Spread peanut butter in the centers of half of the bread slices, leaving some space around the edges.

#### Step 3

Spread a teaspoon of jelly in the center of the other half of the slices.

#### Step 4

Top each jelly-covered slice with a peanut butter-covered one.

#### Step 5

Seal the sandwiches by pressing down all along the edges with a spoon or fork.

#### Step 6

Serve as is, or freeze to serve at a later time.

#### Step 7

To freeze, lay out sandwiches on a large baking sheet & place in the freezer for 2-4 hours. Once frozen, remove from the baking sheet & store in a large zip-top freezer bag. If packing for a child's lunch, remove from the freezer bag & place in lunchbox – they will be thawed by lunchtime. To serve straight from the freezer, defrost in the microwave for 30-60 seconds, checking at 30-second intervals.

### Ingredients

12 Slices Martin's® Potato Bread

6 Tablespoons Peanut Butter

6 Teaspoons Jelly





## PB&J Swirls

### Ingredients

8 Slices Martin's® Potato Bread  
Peanut Butter  
Fruit Jelly  
Other desired spreads (optional)



### Directions

#### Step 1

Cut the crust off of 8 slices of Martin's® Potato Bread (or Whole Wheat Potato Bread).

#### Step 2

Flatten each slice with a rolling pin until thin.

#### Step 3

Spread peanut butter and jelly (or any other desired spreads) onto each flattened slice of bread.

#### Step 4

Starting from one end of the slice, roll the bread to form a cylinder shape, with swirled layers of spread.

#### Step 5

Serve whole or slice each roll into 1/2 or 1/3 sized segments.





# Turkey, Strawberry, & Avocado Sandwich

## Directions

### Step 1

Wash and slice produce.

### Step 2

Layer ingredients between two slices of Martin's® Whole Wheat Potato Bread, with additional condiments, if desired.

## Ingredients

2 Slices Martin's® 100% Whole Wheat Potato Bread

1-2 Slices Thick-Cut Turkey

5-6 Strawberries, thinly sliced

1/2 Avocado, thinly sliced

1/4 Cup Alfalfa Sprouts

1 Slice Muenster Cheese

Optional: 1/2 Cup Baby Spinach

## QUICK TIP

*Dry produce, such as lettuce, thoroughly before adding to the sandwich to ensure there's no additional moisture.*





# Roast Beef Sandwich

## Ingredients

- 4 Slices Martin's® Whole Wheat Potato Bread
- 12 Slices Deli-style Roast Beef
- 1 Tablespoon Sour Cream
- 1 Tablespoon Horseradish Spread
- 2 Slices Swiss Cheese
- 2 Slices Kosher Dill Pickles (sandwich cut)

## Directions

### Step 1

Mix together sour cream and horseradish spread; spread evenly onto two of the bread slices.

### Step 2

Top with meat, cheese and pickles; cover with remaining bread slices.

### Step 3

Serve. Goes great with French Onion Soup!



## QUICK TIP

*Add condiments (like mustard and mayo) in between slices of meat or cheese, rather than to the bread, to prevent it from getting soggy.*



# Philly Cheesesteak Pocket Sandwiches

## Directions

### Step 1

Preheat oven to 375°F.

### Step 2

Heat the oil in a medium sauce pan over medium-high heat. Add diced peppers and onions and cook until soft (about 3-5 mins).

### Step 3

Add the steak and cook until browned. Remove from heat and set aside.

### Step 4

Using a rolling pin, flatten each slice of bread.

### Step 5

Add a small amount of the cheesesteak mixture to the bottom right corner of each bread slice (so that about half the bread is covered, in a triangle shape). Be careful not to overstuff, and leave some room along the outer edge of the bread.

### Step 6

Top each sandwich with shredded cheese.

### Step 7

Take the top left corner of the bread (where there is no filling) and fold it along the diagonal to meet with the bottom right corner, forming a triangle shape. Line up all the edges to make a triangle, then crimp with a fork to seal.

### Step 8

Brush the tops of the sandwiches with egg wash then transfer to a prepared baking sheet.

### Step 9

Bake for 5-10 minutes or until golden brown.

Recipe adapted from: [www.cookingdivine.com](http://www.cookingdivine.com)

## Ingredients

6 Slices Martin's® 100% Whole Wheat Potato Bread

2 Tablespoons Olive Oil

1 Onion, diced

1 Bell Pepper, diced

1/2 Pound Thinly Sliced Steak, chopped

1/2 Teaspoon Salt

1/2 Teaspoon Pepper

1/2 Cup Shredded Cheddar Cheese

1 Large Egg, beaten with 1 tablespoon water





# Tangy Tuna Salad Sandwich

## Ingredients

- 8 Slices Martin's® 100% Whole Wheat Potato Bread
- 6 Tablespoons Mayonnaise
- 2 Tablespoons Sour Cream or Nonfat Plain Greek Yogurt
- 1 Tablespoon Lemon Juice, plus 2 Teaspoons Zest
- Salt and Pepper, to taste
- 2-3 Cans (5 oz. each) Solid White Tuna (packed in water), drained and flaked
- 2 Stalks Celery, diced
- 1 Granny Smith Apple, diced

## Directions

### Step 1

Whisk together mayonnaise, sour cream or yogurt, and lemon juice plus zest; season with salt and pepper to taste.

### Step 2

Stir in flaked tuna, celery, and apple; mix to combine. Refrigerate leftover tuna salad in airtight container for up to one day. Serve on Martin's® 100% Whole Wheat Potato Bread.

Recipe adapted from: [www.marthastewart.com](http://www.marthastewart.com)



## QUICK TIP

*Toast your bread first to help prevent it from getting soggy.*



# Peanut Butter Sandwich with Sprinkles

## Directions

### Step 1

For each sandwich, spread one slice of bread with peanut butter. Then, use a cookie cutter to cut shapes out of the other slice of bread. Carefully remove the shaped pieces. Spread peanut butter on the second slice of bread around the cut-out shape. Place the two slices of bread together. Spread sprinkles inside the cut-out shape.

### QUICK TIP

*Pack soft sandwiches or snacks inside a hard plastic container to prevent them from getting squished in your lunchbox.*

## Ingredients

2 Slices Martin's® Whole Wheat Potato Bread  
Peanut Butter  
Sprinkles  
Cookie Cutter





## *Peanut Butter, Date, Honey & Banana Sandwiches*

### **Ingredients**

- 2 Slices Martin's® Whole Wheat Potato Bread (or 1 Martin's® 12-Sliced Slider Potato Roll)
- 1-2 Tablespoons Chunky Peanut Butter
- 2 Dates, pitted and chopped
- 1/2 Banana, sliced
- 1 Teaspoon Honey

### **Directions**

#### **Step 1**

Spread peanut butter onto one slice of bread (or one side of a roll) leaving a ¼" margin between the edge. Top evenly with chopped dates and banana slices. Drizzle honey over the top.

#### **Step 2**

Place second slice of bread on top (or top half of roll). Press gently around the edges to adhere the sandwich together and seal the edges.

*Alternately, you can trim the crust from the bread then use a fork or spoon to crimp the edges fully.*





## Pig Sandwich Art

### Directions

#### Step 1

Cut into the bread using a knife or cookie cutter to form the pig's head and ears.

**Note:** This can be made simply as "food art" with just a single layer of bread, or as a sandwich. To form as a sandwich, just layer desired toppings, such as ham and cheese, between two slices of bread before cutting into the shape.

#### Step 2

Top bread with the following: triangles of ham for the ears, two small circles of cucumber with two small pieces of black olive for the eyes, an oval of ham with two olive slices for the nose, and a sliver of cucumber for the mouth.

### Ingredients

Martin's® Whole Wheat Potato Bread  
Deli Ham  
Black Olives  
Cucumber  
Other Desired Toppings





## Owl Sandwich Art

### Ingredients

Martin's® Whole Wheat Potato Bread  
Provolone Cheese  
Black Olives  
Baby Carrots  
Other Desired Toppings

### Directions

#### Step 1

Cut into the bread using a heart-shaped cookie cutter to form the owl's body.

**Note:** This can be made simply as "food art" with just a single layer of bread, or as a sandwich. To form as a sandwich, just layer desired toppings, such as ham and cheese, between two slices of bread before cutting into the heart shape.

#### Step 2

Top bread with small circles of provolone cheese and olives to form the eyes, carrots for the nose and feet, and crust from the bread for the wings and ears.



**QUICK TIP**

*Send your kids to school with a smile!*





# Ultimate PB&J Sliders

## Directions

### Step 1

Remove a sheet of Martin's® Party Potato Rolls from the package. Gently remove 3 of the rolls from the shorter side, leaving 9 rolls still connected, in a 3x3 grid. Slice the sheet of 9 rolls in half horizontally so you have a top and a bottom half.

### Step 2

On the top sheet of Party Rolls, cut-side up, spread 1 tablespoon creamy peanut butter horizontally along the bottom three rolls. Next, spread 1 tablespoon chocolate-hazelnut spread horizontally along the middle three rolls. Then, spread 1 tablespoon crunchy peanut butter horizontally along the top three rolls.

### Step 3

On the bottom sheet of Party Rolls, cut-side up, spread 1 tablespoon strawberry jam vertically along the left three rolls. Next, spread 1 tablespoon honey vertically along the middle three rolls. Finally, spread 1 tablespoon marshmallow fluff vertically along the right three rolls.

### Step 4

Arrange the two half-sheets of rolls side-by-side so that the "butters" are horizontal and the "jellies" are vertical. Then, flip the peanut butter/hazelnut spread sheet over onto the jelly sheet to form a 3x3 sandwich grid.

### Step 5

Cut apart the rolls along the lines to form 9 mini sliders. Each one should have a different combination of two of the spreads.

## Ingredients

9 Martin's® Party Potato Rolls  
(still connected; 3x3)

1 Tablespoon Creamy Peanut Butter

1 Tablespoon Chocolate-Hazelnut Spread

1 Tablespoon Crunchy Peanut Butter

1 Tablespoon Strawberry Jam

1 Tablespoon Honey

1 Tablespoon Marshmallow Fluff

**QUICK  
TIP**

*Looking for ways to reinvent the classic PB&J?  
Check out our 15 PB&J variations here:  
[potatorolls.com/blog/15-pbj-variations](http://potatorolls.com/blog/15-pbj-variations)*





## Cinnamon-Raisin Apple & Peanut Butter Sandwich

### Ingredients

4 Slices Martin's® Cinnamon-Raisin Swirl  
Potato Bread  
1/2 Apple, thinly sliced  
4 Tablespoons Creamy Peanut Butter  
Sprinkle of Cinnamon, to taste

### Directions

#### Step 1

Spread 1 tablespoon of peanut butter on each slice of Cinnamon Raisin Swirl Potato Bread.

#### Step 2

Divide the apple slices among two of the bread slices. Sprinkle with cinnamon, to taste. Top off with the other two slices of bread.

### QUICK TIP

*Store your sandwich in a plastic bag or container to prevent contamination of smells or flavors from other foods in your lunchbox.*





## Martin's® Old-Fashioned Real Butter Bread

Martin's® Butter Bread combines the nostalgia of childhood with the great taste and high quality that today's consumer desires. Using high protein wheat flour, nonfat milk, real cane sugar, real butter, and other high quality ingredients, Martin's® Butter Bread is really set apart from other white breads on the shelf.



## Martin's® Potato Bread

Martin's® Potato Bread - Kids and parents alike love this bread! Kids—for the soft texture and sweet taste that makes their lunchtime sandwiches extra delicious; and parents—for the “hidden” nutrition that they can feel good about serving to their family.



## Martin's® 100% Whole Wheat Potato Bread

Martin's® 100% Whole Wheat Potato Bread - Made from 100% stone-ground whole wheat flour, together with the signature buttery taste of our potato rolls, this bread will please even the toughest critics - kids! With 12 grams of whole grains per serving, parents can feel good about sending their kids to school with Martin's® 100% Whole Wheat Potato Bread!

For nutrition information please visit:  
<https://potatorolls.com/products/>

# Martin's<sup>®</sup> *Famous*

**POTATO ROLLS  
AND BREAD**

[potatorolls.com](http://potatorolls.com)

