



# Press Release

Jak's Bakery | Mar 22 2024

## Jak's Bakery Offering Bulgarian Easter Breads for Order in Bloomfield

Sharing and eating Bulgarian Easter Bread (Kozunak) is a tradition worth trying

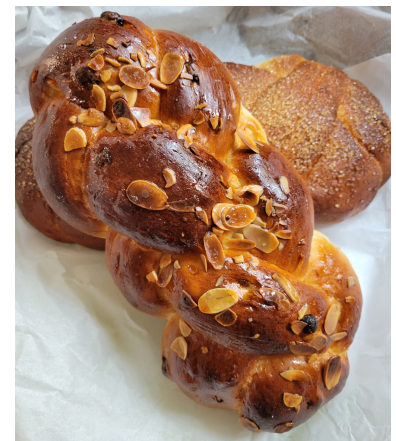


Classic and Special Kozunaks coming out of the ovens

**Bloomfield, PGH** — After four months in their new space at 4310 Main Street, Jak's Bakery is gearing up for their first Easter Holiday(s) in Bloomfield. This sweet Bulgarian Easter Bread is called Kozunak (koh-zoo-NAK), and Jak's is now taking online orders for pickup on Saturday, 3/30, 7am-3pm. Orders for Orthodox Easter in May will open mid-April at the same link.

The online shop at [jaksbakery.com/shop](https://jaksbakery.com/shop) will be open until 3:00pm Friday, 3/29 or earlier, if sold out. The breads sell out each year, so only those who place an order in advance can share the wonderful tradition that accompanies this delicious treat! Jak's offers two kinds: Classic (\$7), which is a sweet braid dusted with sugar; and Special (\$9), which has candied orange and lemon peel and raisins folded into the dough and toasted almonds adding crunch on top.

Kozunak is best eaten straight out of the bag - no need to slice, just pull a piece and pass around. This bread is sweetest when shared with family and friends. Often, it is sliced and packaged with sweets and dyed eggs to be delivered to neighbors and relatives on Easter morning.



Special Kozunak

## Notes

- \* All orders must be placed online at [jaksbakery.com/shop](https://jaksbakery.com/shop)
- \* Pickup only
- \* Pickup Date: 3/30/24
- \* Pickup Time: 7am-3pm
- \* Pickup Location: 4310 Main Street, Pittsburgh, PA 15224
- \* For questions prior to placing an order, email [jaksbakery@gmail.com](mailto:jaksbakery@gmail.com)

Please direct questions regarding this press release to Molly Freedman Latinova, (412) 313-4189 or [jaksbakery@gmail.com](mailto:jaksbakery@gmail.com).

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## About Jak's Bakery

Jak's Bakery is an independent, family-owned bakery specializing in unique, handmade pastries using traditional Bulgarian techniques, recipes and ingredients with modern twists and tastes. Founded in Pittsburgh 2019, Jak's Bakery is the U.S. iteration of the life's work of Zhelyazko (Jak) Latinov, who has owned and managed a bakery in his native Bulgaria for more than 20 years.

Since opening, Jak's Bakery has brought artisan techniques for pulling and throwing handmade phyllo dough, braiding breads and crafting delicacies to customers in Pittsburgh and the surrounding area. Initially appearing at farmers markets, special events and pop-ups, it is now in its new home at 4310 Main Street. The bakery's owners are committed to tradition, technique and quality while continuing to develop new creations, bringing fresh, delicious, nourishing food to the community and building a thriving business for the next generation.

Bakery contact info:

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