

Back Alley Bakery

The Back Alley Bakery, located in Hastings, Nebraska, is owned by John, Charlotte and Ellen Hamburger.



The Back Alley Bakery is an artisan bakery in historic downtown Hastings, specializing in handmade breads baked in our wood-fired brick oven. We use the natural yeast starter method, a two day process for every loaf. Our starter, "Carl" has created thousands of loaves of delicious bread through the years. We take good care of him!

Our pastry chef, Ellen, creates a wide variety of sweets such as cakes, pastries, kolaches, cinnamon rolls, baklava, pies, biscotti, and many more! She makes many people very happy!

Lunch is served daily from 11:00 to 2:00, with a new menu of made-from-scratch offerings every day. We strive to use local products whenever possible. Thankfully, we have access to a wide variety of locally grown produce, dairy products and more. There has been an explosion of new enterprises in and near Hastings. Not only do we use these products in our own prepared foods, but also offer them for sale on a retail basis.

The Back Alley Bakery thinks local food/products are important because:

We think that consumption of local food is always the best choice! There is nothing like having a personal relationship with the folks that produce your food. Obviously there are many environmental and political reasons to buy local, but the social experience of interacting with your food suppliers is priceless.

The local producers that Back Alley Bakery sources from are:

Grain Place Foods, Marquette NE,
Clear Creek Farms, Spalding NE,
Walnut Creek Farms, Deweese NE,
Flatwater Creamery, Overton, NE,
26th Street Farms, Hastings, NE,
Faimon Farms, Lawrence NE,
Pacha Soap, Hastings, NE,
Highland Park Farmers Market, Hastings NE
Downtown Farmers Market, Hastings NE.



The Back Alley Bakery has been a member of Buy Fresh Buy Local Nebraska for four years!

We chose to become a member of BFBL because we truly believe in their mission and want to do what we can to support it. BFBL has helped our business by providing networking opportunities. Several of our suppliers were introduced to us through BFBL functions. We have also had business come our way through exposure in BFBL publications and their website.

For more information on The Back Alley Bakery check out their [WEBSITE](#) and [FACEBOOK](#) page!

--Information provided by John & Charlotte Hamburger

