



Krazibaker

Fresh

Background

Based at Dromore in county Down, award winning Krazibaker aka Mark Douglas, has been reviving interest in traditional Irish breads baked on the griddle since the experienced baker set up his own business in 2013.

All breads from the popular baker are made without sugar. The products are also produced without yeast or preservatives.

KraziBaker has won a series of awards, including two Great Taste Awards in 2016 for his Treacle Farl and Soda Side with Cinnamon & Irish Whiskey Soaked sultanas. Last year, he gained Great Taste Awards for potato apple and Traditional Irish Shortbread. In 2015, he gained one Great Taste Award for potato apple and Traditional Irish Shortbread.

In addition to the development of traditional Irish breads, he also operates a successful bakery school, the only one in Northern Ireland dedicated to spreading skills in traditional Irish bread making. It followed requests from foodservice organisations here to demonstrate his skills.

Among recent product developments is the launch of a sourdough loaf in response to the growing demand here for a type of bread favoured by the UK's Real Bread Campaign.

Mark has also showcased his products and baking technique at events in London and Dublin.

Product Range

Irish soda breads
Guanciale & cheese sodas
Chorizo sodas
Treacle farls
Cinnamon & whiskey sides
Wheaten bread
Pancakes
Apple pancakes
Potato cakes
Potato apple
Sourdough loaf

Customers

Farmers markets across Northern Ireland
Food events

Awards held

- Great Taste Awards 2016: One star for Treacle Farl & one star for Soda Side with Cinnamon & Irish Whiskey Soaked sultanas
- Great Taste Awards 201: One star for Shortbread biscuits

Contact this supplier

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