

Fresh and Local



Clockwise from top: Heather Hardcastle, owner, Javier Arias, Mario Zarat, Samuel Xum

Baked with Healthy Goodness

Nearly 20 years ago, when co-founder Heather Hardcastle was diagnosed as gluten intolerant, she found it difficult to purchase the sweet treats she craved. So, she decided to make them herself! She later went on to study baking & pastry arts at the Culinary Institute of America and through much trial and error, she mastered the art of creating gluten-free recipes that had incredible taste, quality and texture.

Flour Craft Bakery began humbly in 2010, working out of a nearby commercial kitchen during the graveyard shift, to produce their gluten-free granola to sell at local farmers markets. Boosted by the success of their granola business, Heather and husband & business partner Rick Perko, opened Flour Craft's first retail location in San Anselmo in 2013. They quickly became the areas finest gluten-free bakery, satisfying those with dietary restrictions and surprising those without.

In 2018, Flour Craft opened their second retail location in the Mill Valley Lumber Yard where they offer an expanded seasonal menu inspired by local ingredients. With bread, baked goods, healthy breakfast & lunch options, their cafe is a welcome addition to the Bay Area community.

With the help of local retailers like United Markets, who has been a supporter since the beginning, their granola business has continued to grow as well and they now sell to over 100 retailers throughout California. Currently, they produce over 2000 pounds of granola each week out of their San Anselmo kitchen. Their granola continues to be best in its class and is always made by hand, in small batches, with the finest ingredients.



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