

Central Coast Bakery Set to Expand

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SAN LUIS OBISPO - A Central Coast bakery known for its fresh bread is branching out across the country to meet a growing demand for its healthy natural product.

House of Bread is starting off 2011 with a healthy choice for customers a new 14-grain bread called Harvest Grain.

Sheila McCann, the owner, opened house of bread in San Luis Obispo back in 1996.

She now has eight locations across the U.S. and she is opening another franchise location here in California in Chino Hills.

McCann says, "People are starting to look at their food, it has to taste good but it also has to be reasonably healthy so that's where the market is going right now."

McCann got her love of baking from her grandmother.

The former attorney hopes to open even more locations and one day become a national name brand.

McCann says, "I think people now are starting to be more concerned about where their food is coming from and how it is produced, unfortunately sometimes ignorance is bliss you like something the way it tastes you don't even want to know what's in it."

There are no secrets here, the recipes are available in a book, the ingredients are simple and natural. You can even take a bread making class right here in the store.

You can check class availability by clicking the related link to the right.



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