

Fultondale Bakery

Plan ahead to reserve these doughnuts.

By Daniel Schumacher Photos by Jason Wallis

Windshield wipers and Andrew Bird made an appropriate soundtrack for the cold, rainy return trip from Fultondale. It was nearly 8:20 a.m. and nothing ahead of me but tail-lights in what I hope was the worst of the I-65 morning rush. After a few minutes my eyes panned from the white Fultondale Bakery box sitting in my passenger seat to my still-hot cup of coffee. The box's scotch tape seal did not last long, and I began to pop warm, glazed yeast donut holes.

This was not my first trip to the bakery's slightly worn strip mall. The day before, I walked through their door at 8 a.m. to a decimated display case. Cake Decorator Mandy Reynolds informed me that doughnuts start becoming scarce after 6 a.m. With that in mind, I placed an order for a mixed box, full of donut holes, maple- and chocolate-glazed yeast doughnuts, cinnamon-sugar and plain cake doughnuts, and their sought-after cinnamon buns and handmade apple fritters.

For over 20 years, No. 1 doughnut fryer David Hines has cooked 75-or-so dozen doughnuts daily, beginning at 2 a.m. Additionally, David, like his father before him, hand-forms a few dozen apple fritters and cinnamon buns. Nanny Hines, mother of owner Judy Hines-Dobbs, opened the full-service bakery Easter weekend in 1973 with two birthday cake orders. All of their pastries and cakes are made fresh daily and leftovers are frequently donated to the Ronald McDonald House.

There are few sights as crushing as an empty pastry case, so call ahead to reserve your favorite goodies before heading out. The folks at American Cast Iron Pipe Company do a good job of clearing out the display cases each morning. Make your coworkers happy by showing up at the office with a box of cake doughnuts, fritters and glazed yeast donut holes. ●

THE DETAILS

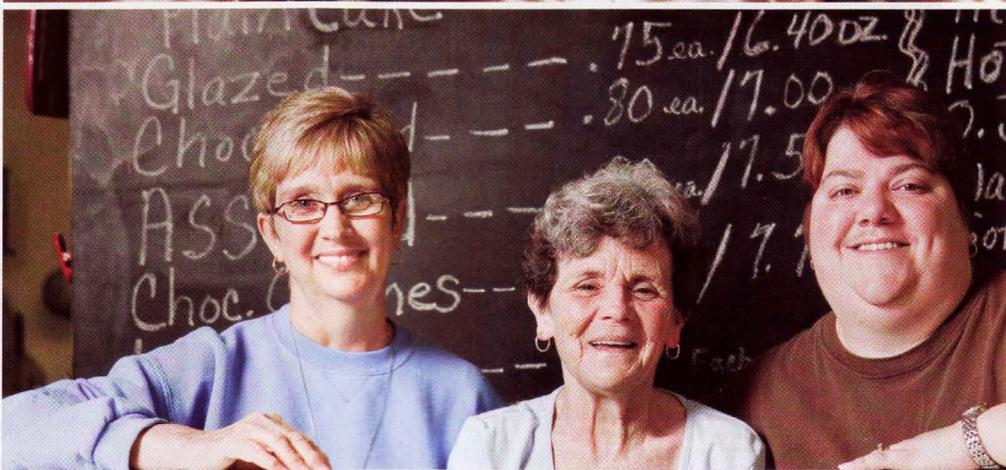
Fultondale Bakery

1214 Decatur Highway Ste. 112,

Fultondale (205) 808-4431

Hours: Tues., 5 a.m.-2 p.m.; Wed-Thurs., 5 a.m.-4 p.m.; Fri., 5 a.m.-5 p.m.; Sat., 6 a.m.-4 p.m.

Cash and check only



Owner Judy Hines-Dobbs, Pam Hines and Mandy Reynolds