

A bakery's Swiss bliss



(Wendy
Maeda/Globe
Staff)

By Bridget Samburg

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Tucked into the Reading Depot, *swissbakexpress*, a traditional European bakery, elevates the meaning of eating on the run. “Our food makes you feel good,” says Thomas Stohr, who owns the shop and wholesale company with his wife, Helene, both from Switzerland. All products are made with organic sugar, cage-free eggs, and without preservatives or artificial flavors. Soft and light Berliners (\$1.75) take the cake here. The fresh, melt-in-your-mouth dough is stuffed with just the right amount of preserves. Swiss Nestli (\$2) is an unusual and delightful sugar cookie that has raspberry preserves in the center and is topped with a hazelnut macaroon. Sweets are sophisticated yet simple, not too sugary. On the savory side, spinach and cheese quiche (\$2.75 a slice) is moist and fresh, and plenty green. It would be easy to miss a train while relishing one of the soft pretzels (\$3.75). Flavorful, light, and fresh, they are a bit chewy outside and soft inside. All aboard.*swissbakexpress*, 32 Lincoln St., Reading, 781-354-1155, www.swissbakexpress.com. ■