



**Pre-proofed - Do not proof or use steam
Baking Instructions --- As Easy As 1 - 2 - 3**

PREMIUM		CLASSIC		MINI	
Code	Description	Code	Description	Code	Description
6239	Maple Pecan Plait	5748	Cinnamon Swirl	80243	Mini Vanilla Crown
80297	Double Chocolate Plait	5759	Vanilla Crown	80244	Mini Raspberry Crown
80341	Lemon Crème Fan	6097	Apple Crown	80245	Mini Cinnamon Swirl
80382	Blackberry & Crème Fan	6103	Raspberry Crown	80247	Mini Cheese Plait
80328	Toffee Pecan Swirl	6242	Cheese Plait	80334	Mini Apple Coronet
				80531	Mini Selection
				52350006	Mini Almond Coronet
				80242	Mini Maple Pecan Plait

- From the freezer, place frozen pastries on a lined baking tray at least 2 inches apart.
- Place pan of pastries in preheated oven: 360 degrees (convection oven) or 375 degrees (deck or rack oven). Bake until golden brown.
Convection Oven - Mini Danish 15 minutes, Classic / Premium Danish 18 minutes. **Deck oven or rack oven** - Mini Danish 15-18 minutes, Classic / Premium Danish 18-20 minutes. Bake pastries directly from frozen state -- **do not thaw, proof, or use steam**. Rotate pans half-way through the baking time.
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| <p>When the Maple Pecan, Toffee Pecan, Blackberry & Crème Fan w/Pralines and Lemon Crème Fan Pastries are right out of the oven and still warm, cut a very small opening on the end of the appropriate topping bag and drizzle onto pastries along the length of the product.</p> <p>The Toffee Pecan is shipped with (4) topping bags so you can apply one bag of topping per layer, after topping is applied place Toffee Pecan in paper serving tray.</p> <p>The Lemon and Maple pastries are shipped with (2) glazing bags per case and will cover all four layers when properly applied.</p> <p>Allow the Chocolate Plait pastries to cool.</p> <p>Cut a small opening in the end of Chocolate Topping bag and ice pastries in a fine zigzag pattern.</p> | <p>Allow the crown shaped pastries to cool. Cut a very small opening on the end of the white icing bag and ice pastries in a fine zigzag or loop pattern around edge—not across center of crown.</p> <p>The Cheese plait is shipped with a powdered sugar shaker. Puncture slits in the middle area so you can control the amount and direction that the powder sugar is applied. You can apply when the pastry is hot.</p> | <p>When the Maple Pecan pastries are right out of the oven and still warm, cut a very small opening in the end of the appropriate topping bag and drizzle topping onto pastries. The (2) glazing bags will cover the five layers when properly applied. Allow all other pastries to cool. Cut a very small opening on the end of the white icing bag and Ice pastries in a fine zigzag or loop pattern around edge – not across center of crown.</p> |
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