

Red Velvet Cake

RED VELVET CAKE



- 1** Place the cake in the freezer for up to 5 days until ready to thaw. Keep the wrapping intact to protect the quality of the cake.
- 2** When ready to thaw, place cake in the refrigerator for a minimum of 24 hours before serving.
- 3** Once fully thawed remove wrapping & cake collar. Begin slicing the cake with the reusable Porto's Cake Cutter. Serve & enjoy within 2 days of thawing!

Helpful Hint: To prevent the cake from sticking to the reusable Porto's Cake Cutter, we recommend wiping the knife with a damp cloth or towel in between cake slices.

Cheese Roll

CHEESE ROLL[®]



- 1** Preheat oven to 400° F. While oven is preheating, stack two baking sheets, one on top of the other. Place provided parchment paper on the top baking sheet, then place pastries on parchment paper and make sure pastries have at least 1/2" of space between each piece to bake evenly.
- 2** Place the two baking sheets in the middle of the oven. Bake pastries 20-30 mins. in a conventional oven, 15-20 mins. for convection, or until golden brown. Because all ovens vary, check the pastries 5 mins. before the recommended baking time.
- 3** When pastries are done, remove them from the oven. Let the pastries cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

*Because all ovens vary, check the pastries 5 mins. before the recommended baking time.

RASPBERRY ALMOND COOKIE



- 1** Preheat oven to 375°F. While the oven is preheating, place provided parchment paper on a baking sheet and arrange the Raspberry Almond Cookies on the parchment paper, making sure they have at least 1/2" of space between each piece to bake evenly. Next, remove our Signature Raspberry Jam and leave at room temperature.
- 2** Place the baking sheet in the middle of the oven. Bake the Cookies for 20-25 mins. in a conventional oven, 15-20 mins. in a convection oven, or until the edge of the top layer of the cookies are golden brown.
- 3** When the edges of the top layer of the Cookies reach a golden brown, remove them from the oven and transfer to a cooling rack. (Baker's Note: the cookies are topped with a layer of sweet almond dough which gets a richer golden brown color compared to the bottom layer of butter dough.) Cut 1/4" off the tip of the filled piping bag. Fill the raspberry jam in the center heart shape while cookies are warm.

*Because all ovens vary, check on the Cookies 5 mins. before the recommended baking time.