

Potato Ball

POTATO BALL®



- 1** Preheat oven to 350°F. While oven is preheating, place provided parchment paper on the baking sheet. Next, place the Potato Balls® on the parchment paper and make sure they have at least 1/2" of space between each piece to bake evenly.
- 2** Place the baking sheet in the middle of the oven. Bake the Potato Balls® for 20-30 mins. in a conventional oven, 15-25 mins in a convection oven, or until golden brown.
- 3** When the Potato Balls® reach a golden brown, remove them from the oven. Let them 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 Potato Balls® 5 mins. before the recommended baking time.

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.

MILK'N BERRIES[®] 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
- 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!*

* Due to our unique, signature cake recipe which produces a light and airy texture, it is common to see an excess of our signature Tres Leches Blend around the cake. Feel free to scoop up the extra Tres Leches Blend for added richness to the perfect bite or pour the excess out before serving.

Parisian Chocolate

PARISIAN CHOCOLATE 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
- 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.

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.