Baking Tips & Instructions

- For best results, take out of freezer 15 minutes for baking, otherwise, keep frozen until baking.
- Preheat your oven while pastry rests on the baking sheet.
- Cover with loose foil if pastries are too brown before cooked through.
- It always a good idea to check your pastries mid-way through the suggested baking times and to rotate the trays to ensure even baking as most ovens heat unevenly.
- If using a convection oven, subtract 25° from temperature setting.
- Egg wash refers to a mixture of 1 whole egg & 3/4 cup cream, or milk. You may also use just cream, milk or water without the egg.
- The application of egg wash or sugar is optional, the egg wash makes the top shiny, and help the sugar to adhere to the crust.

**Buttons**
Preheat oven to 400°. Sprinkle with sugar. Bake for 10-15 minutes

**Pies (Frozen)**
Preheat oven to 450 degrees. Remove pie from freezer, (optional:lightly brush top of crust and edges with an egg wash & sprinkle with sugar.) Put pie on a baking sheet lined with paper or foil, in case juice leaks from the pie as it bakes. Bake at 450 degrees for 15 minutes. Then, reduce heat to 350 degrees and bake for 20-25 minutes longer. If top crust and edges looks like they are getting too brown, loosely lay a piece of foil over the top of the pie. This will keep it from getting too dark, while the filling cooks. Check after another 20 minutes. Insert a knife into one of the slits. If there is resistance, the pie should cook for another 10 minutes or so. Over all, the pie should take one hour + 10 minutes or so, to bake.

**Scones**
Preheat oven to 350°. Brush tops with egg wash, cream, milk or water. Sprinkle with sugar. Bake for 20-15 minutes until golden brown.

**Scuffins (Frozen)**
Preheat oven to 350°. Place scuffins into a muffin tray, either greased or with paper muffin cup. Bake for 20-25 minutes or until lightly browned. Let cool for 15 minutes before removing from the molds; gently pick up from the muffin tin and remove paper cup if using.

**Tartlets & Turnovers & Empanadas**
Lightly brush edges of tartlettes or the top of the turnovers & empanadas with egg wash, cream, milk, or water. For the tartlets & turnovers, sprinkle with sugar. Bake at 400° for 25-30 minutes until edges are golden brown. Gently lift with a metal spatula to check the bottom, to make sure it is cooked. Because turnover and empanada, may leak during baking, it’s best to remove them or loosen from the baking sheet while still slightly warm.

**Fruit Pockets**
Keep fruit pockets in the freezer until ready to bake. Preheat the oven to 375 or 350 if convection. Let frozen pockets sit at room temp while oven heats. Bake for 25-30 minutes until they are golden brown. Remove from the oven, let cool slightly. Best served warm and dusted with powdered sugar before serving.
Storage & Handling

Cakes
If serving within 24 hours of arrival, leave clear protecting wrapping on the cake and let sit at room temperature until ready to glaze (if required). Otherwise, it’s best to keep frozen until a minimum of 8 hours before serving, when it should be left at room temperature to defrost. Refrigerate if you must but, this tends to dry out the cake.

For a chocolate cake, remove clear protective wrapping and let sit at room temp until ready to serve, if serving within 24 hours of arrival. Otherwise, leave protective wrapping on cake and freeze or refrigerate until 12 hours before serving...

Meyer Lemon Cake
Glaze cake after it has completely thawed.

Glaze recipe:
- 6 inch cake: 1 ½ cups sifter powdered sugar & ¼ cup of Meyer Lemon Juice & Lemon Zest
- 9 inch cake: 3 cups sifter powdered sugar & ½ cup of Meyer Lemon Juice & Lemon Zest

Instructions:
- Before cutting lemons to juice, remove zest of one lemon with a microplane into bowl over powdered sugar.
- With a skewer, make 10-12 holes in the cake (so glaze will soak into the cake.)
- Juice the lemon and whisk in juice into the powdered sugar/zest. Pour over the center of the cake, and tilt back and forth until top is evenly covered and there are drip line going down the side.

Pies (Baked)
If serving within 8 hours of arrival, leave clear protecting wrapping on the pie, and let sit at room temperature until ready to eat. Otherwise, it’s best to keep frozen until a minimum of 8 hours before serving. If you plan on waiting until the next day, refrigerate the pie, until 2 hours before serving.

Scuffins and Muffins (Baked)
The scuffins and muffins are ready to eat when they arrive. If you wish you can re-heat them for 5-10 minutes, covered in foil, at 325°.

Hungarian Shortbread
For best results, keep refrigerated and bring to room temp for 30-60 minutes before enjoying.

Truffles
If not enjoying immediately, refrigerate the truffles in an air-tight container and store up to 1 month.

Ice Cream Sandwiches
Keep the ice cream sandwiches in the gallon freezer bag to help minimize ice crystals. Store ice cream sandwiches in the main part of the freezer. Do not store ice cream in the freezer door, where ice cream can be subject to more fluctuating temperatures since the door is repeatedly open and shut.

Have a question? Call us 1-888-779-4511