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## Choco Bun

Yudane mini bun filled with chocolate.

🕒 PROOF IN 1.5-7 HRS    🕒 BAKE IN 13-15 MINS

### Nutrition Facts

|                               |                     |
|-------------------------------|---------------------|
| 12 servings per container     |                     |
| <b>Serving size</b>           | <b>76g (2.7 oz)</b> |
| <b>Amount per serving</b>     |                     |
| <b>Calories</b>               | <b>230</b>          |
| % Daily Value*                |                     |
| <b>Total Fat</b> 6g           | <b>9%</b>           |
| Saturated Fat 4.5g            | <b>23%</b>          |
| Trans Fat 0g                  |                     |
| <b>Cholesterol</b> 5mg        | <b>2%</b>           |
| <b>Sodium</b> 200mg           | <b>8%</b>           |
| <b>Total Carbohydrate</b> 38g | <b>13%</b>          |
| Dietary Fiber 2g              | <b>8%</b>           |
| Total Sugars 10g              |                     |
| Includes 0g Added Sugars      | <b>0%</b>           |
| <b>Protein</b> 5g             |                     |
| Vit. D 0%                     | Calcium 2%          |
| Iron 10%                      | Potas. 0%           |

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### What We Send

- Dough (12)
- Recipe Card

### What You Need

- Baking Tray
- Parchment Paper
- Clean Towel
- Small Bowl
- Pastry Brush
- Egg

**ALLERGEN CONTAINS:** WHEAT, MILK, SOY, EGG, TREE NUTS

**INGREDIENTS:** UNBLEACHED HIGH GLUTEN FLOUR (WHEAT FLOUR ENRICHED (NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID,) MALTED BARLEY FLOUR, & ASCORBIC ACID ADDED AS A DOUGH CONDITIONER), WATER, CHOCOLATE CHIPS (SUGAR, HYDROGENATED PALM KERNEL OIL, COCOA, PROCESSED WITH ALKALI, DEXTROSE, AND SOY LECITHIN), CAKE FLOUR, SUGAR, MARGARINE, ALMOND BLANCHED ALMOND, BLACK COCOA POWDER (COCOA (PROCESSED WITH ALKALI)), EGGS, SEMI-DRY YEAST (YEAST, SORBITAN MONOSTEARATE), SALT, DOUGH CONDITIONER (WHEAT FLOUR, GUAR GUM, DEACTIVATED YEAST, XANTHAN GUM, DIACETYL TARTARIC ACID ESTER OF MONO & DIGLYCERIDES (DATEM), ENZYMES, ASCORBIC ACID), DOUGH SOFTENER (WHEAT FLOUR, ENZYMES). CONTAINS EGG, MILK, SOY.

### Proofing Methods

**Proofing with home oven:** 🕒 1.5-2 HRS

Adjust oven racks, as needed, depending on the amount of dough proofing. After the dough is fully defrosted (or has reached an internal temperature of 60°F), boil a pot of water. Place the boiled pot of water on the bottom of the oven and the tray(s) of dough on the rack(s) above the boiled water. Please make sure the oven is completely OFF. Change out boiled water every 30 minutes until dough is fully proofed. Only open oven when changing out the water to maintain as much heat and moisture as possible. Use these water changes as an opportunity to check on your dough size. Once your dough has fully proofed you may proceed to Step 3!

**Proofing at room temperature:** 🕒 7 HRS

Place defrosted dough in a cool, dark area. If you have a container larger than the tray, place it over the top. If not, you may use a damp paper towel or a clean/dry dishcloth. This will prevent the surface of your dough from drying out. Once your dough has fully proofed you may proceed to Step 3!

**Warning:** Baked goods will be hot when pulled out of the oven and can cause burns if not allowed to cool.

1.



Line a baking tray with parchment paper. Place the desired amount of dough evenly on the baking tray. Cover the dough to prevent it from drying out (EX: towel, bowl, etc.). Leave dough to defrost at room temperature for 1-2 hours.

2.



Once fully defrosted (or once the internal temperature of the dough reaches 60°F) please see the backside of this card for proofing methods. Choose the method that works best for you.

3.



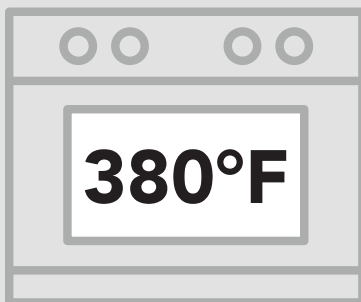
After proofing, dough should now be doubled in size. The dough should measure roughly 4 cm (1.5 inches) in height.

4.



Beat a whole egg with a splash of water in a small bowl until combined. Using a pastry brush, lightly brush the egg wash onto the surface of each dough.

5.



Preheat the oven to 380°F. Make sure to remove the pot of water prior to preheating. Once the oven has preheated, bake for 13-15 minutes.

6.



Once your bread is done baking, remove the baking tray from the oven and lightly tap it on the counter to prevent the bread from collapsing during the cooling process. Then, enjoy!