



DOWNLOAD OUR APP!
Find deals, redeem rewards and more.

Coconut Twist

Sweet bread twisted with coconut filling and raisins topped with sliced almonds.

🕒 PROOF IN 1.5-7 HRS 🕒 BAKE IN 14-16 MINS

Nutrition Facts	
5 servings per container	
Serving size	191g (6.7 oz)
Amount per serving	
Calories	690
% Daily Value*	
Total Fat 37g	57%
Saturated Fat 21g	105%
Trans Fat 0g	
Cholesterol 265mg	88%
Sodium 460mg	19%
Total Carbohydrate 73g	24%
Dietary Fiber 5g	20%
Total Sugars 21g	
Includes 0g Added Sugars	0%
Protein 15g	
Vit. D 0%	Calcium 8%
Iron 25%	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 (5)
Recipe Card

What You Need

Baking Tray
Parchment Paper
Clean Towel
Small Bowl
Pastry Brush
Egg
Water
Sliced Almonds (Optional)

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.

INGREDIENTS: HIGH GLUTEN WHEAT FLOUR, EGGS, WATER, SWEET POTATO PASTE, COCONUT, CREAM, SUGAR, SEEDLESS RAISINS(WITH ALCOHOL), MARGARINE, ALMONDS, CAKE FLOUR, BUTTER, YEAST, MILK POWDER, SALT, DOUGH IMPROVER, DOUGH SOFTENER, DOUGH CONDITIONER. CONTAINS EGG, MILK, SOY, TREE NUTS, WHEAT.

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

Sweet bread twisted with coconut filling and raisins topped with sliced almonds.

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.



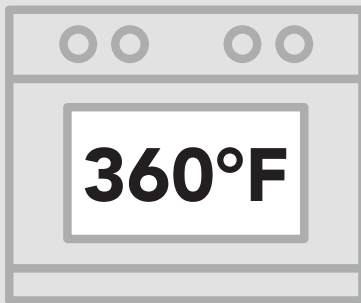
After proofing, the dough should now be doubled in size. The dough should measure roughly 5 cm (2 inches) in height.

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 360°F. Make sure to remove the pot of water prior to preheating. Once the oven has preheated, bake for 14-16 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. To mimic the stores, sprinkle on sliced almonds. Then, enjoy!