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Jumbo Coconut Strudel

Crispy puff pastry filled with sweet coconut puree and topped with slivered almonds.

🕒 PREP IN 5 MINS 🕒 BAKE IN 25-30 MINS

Nutrition Facts	
12 servings per container	
Serving size	99g (3.5 oz)
Amount per serving	
Calories	330
<small>% Daily Value*</small>	
Total Fat 19g	29%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 260mg	11%
Total Carbohydrate 36g	12%
Dietary Fiber 1g	4%
Total Sugars 15g	
Includes 0g Added Sugars	0%
Protein 4g	
Vit. D 0%	Calcium 2%
Iron 6%	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.

INGREDIENTS: COCONUT FILLING, COCONUT FLAKES, PASTRY STRUDEL, SHORTENING, WATER, EGGS, SALT, VITAL WHEAT GLUTEN, COLORS [YELLOW6 AND YELLOW5, CITRIC ACID, SODIUM BENZOATE (ASPRESERVATIVE)].CONTAINS : COCONUT, EGGS, MILK, WHEAT, SOY

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

What We Send

- Dough (12)
- Recipe Card

What You Need

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

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

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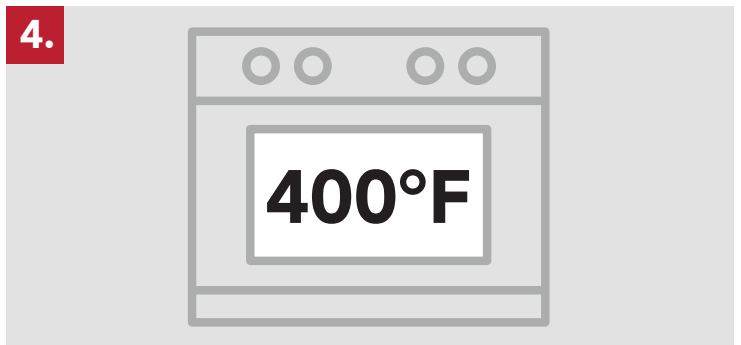
1. Line a baking tray with parchment paper. Place the desired amount of dough evenly onto the baking tray to thaw.



2. Leave at room temperature (65°F) for roughly 5 minutes to thaw and rise.



3. 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. To mimic the stores, sprinkle on sliced almonds.



4. Preheat the oven to 400°F. Once the oven has preheated, place the baking tray on the middle rack. Bake for 25-30 minutes or until golden brown.



5. Once your strudels are done baking, remove the baking tray from the oven and let cool for about 15 minutes. Then, enjoy!