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Jumbo Guava Cheese Strudel

Crispy puff pastry filled with sweet guava puree and rich cream cheese topped with crystal sugar.

🕒 PREP IN 5 MINS 🕒 BAKE IN 25-30 MINS

Nutrition Facts

12 servings per container
Serving size 135g (4.8 oz)

Amount per serving
Calories 500

% Daily Value*

Total Fat 31g	40%
Saturated Fat 17g	85%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 510mg	22%
Total Carbohydrate 50g	18%
Dietary Fiber 1g	4%
Total Sugars 16g	
Includes 14g Added Sugars	28%
Protein 6g	

Vit. D 0%	•	Calcium 2%
Iron 4%	•	Potas. 0%

INGREDIENTS: UNBLEACHED ENRICHED WHEAT FLOUR, MARGARINE (PALM OIL, SOYBEAN OIL, BETA CAROTENE (COLOR), VITAMIN A,) WATER, GUAVA FILLING (GUAVA PUREE, CORN SYRUP, FOOD STARCH MODIFIED, CARAMEL COLOR, RED 40, BLUE 1), VEGAN CREAM CHEESE (BUTTER BEANS, OATS, COCONUT OIL, NATURAL FLAVORS), SUGAR, BUTTER UNSALTED, PASTEURISED LIQUID EGG WHOLE, SUGAR POWDER, DEACTIVE YEAST, NATURAL FLAVORS, VINEGAR, SALT.

ALLERGEN CONTAINS: WHEAT, MILK, EGG

What We Send

- Dough (12)
- Recipe Card

What You Need

- Baking Tray
- Parchment Paper
- Small Bowl
- Pastry Brush
- Egg
- Water
- Crystal Sugar (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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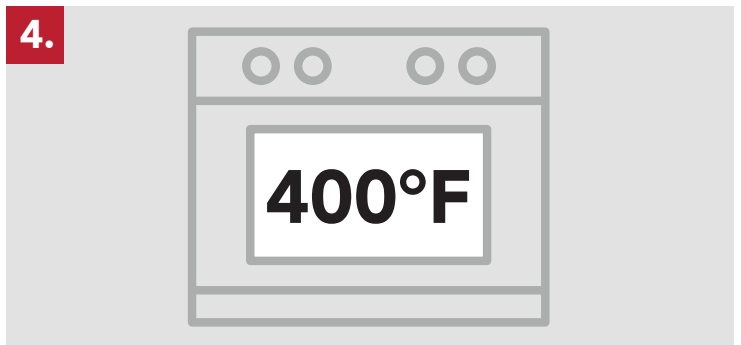
1. Line a baking tray with parchment paper. Place the desired amount of dough evenly onto the baking tray to thaw.



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 crystal sugar.



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!