

## **Baking/Storage Instructions**

**Pizza**...All of our crusts are par-baked. We recommend bringing to room temperature, removing all packaging materials, place on your pizza stone or baking sheet. Ovens can vary greatly, but we recommend 400 degrees for 10-15 minutes.

**Dough Balls**...We suggest spreading on a greased pan with a liberally wet hand. Don't add any extra flour.

**Stromboli**...All of our Stromboli are raw products. Thaw, remove from plastic, place on pan and bake at 350 degrees for about 30 minutes.

**Pierogies** ...Bring water to simmer, simmer pierogies until they float. Sauté in a pan with butter and onions. Serve with sour cream or red sauce.

**Muffins/cookies/etc**...plastic containers are *not* airtight, so we suggest you enjoy your goodies right away, or transfer them to an airtight container.

**Gnocchi**...enough for 2 meals. Bring water to a boil. Drop in the desired amount of frozen gnocchi and stir *gently*. When gnocchi float, (2-4 mins) drain and enjoy with your favorite sauce.

**Storage of Bread/rolls**...All of our products are **preservative free**. We recommend enjoying your bread/rolls on day one but should be placed in the freezer within 3 days to enjoy at a later date. They will typically last up to 3 months in the freezer.

**Prepared Meals**...Keep in the freezer until ready to eat. Open the lid and leave on loosely. All microwaves are different. Warm on 100% until heated through. Can stay in the freezer for up to 3 months.

**Frozen Danish 6 Pack**- Pull danish from packaging. Place on baking sheet until completely thawed. Preheat the oven to 400 degrees. Allow danish to rise in a warm area until puffy. Bake at 400 degrees for 8-12 minutes, until golden brown.

**Frozen Cinnamon Roll 6 Pack**- Pull cinnamon rolls from the freezer. Defrost on the counter and let rise until they are ½" from the top of the pan. Preheat the oven to 350 degrees. Bake at 350 for 15-25 minutes, until golden brown or when an inserted thermometer reads 185 degrees.

**Sugar Cookie Dough**- roll dough to desired thickness. Use powdered sugar to dust IF dough is sticking (dough should not be sticky). Place on a parchment lined cookie sheet and bake at 350 degrees for 5-10 minutes or until the edges are just lightly golden.

**Garlic Knot 6 Pack**- Pull garlic knots from the freezer. Place on baking sheet until completely thawed. Preheat the oven to 375 degrees. Allow garlic knots to rise in a warm area until puffy. Bake at 375 degrees for 10-15 minutes until golden brown. Brush with garlic butter and enjoy.

**Pastry Heart 6 Pack**- Pull pastry hearts from packaging. Place on baking sheet until thawed, but not warm. Preheat oven to 400 degrees. Bake for 5 minutes, spin pan and bake another 3-5 minutes, or until lightly golden brown. Top with your choice of glaze.