



Baking Tips for Sampling

THAW:

- Lightly spray a non-insulated metal pan with at least 1" sides with a non-stick spray.
- Remove Butter Braid pastry from package. If baking one pastry, place in the center of the pan. If baking 2 pastries per tray, place each about an inch from the sides of the tray.
- Cover pastries lightly with plastic wrap.
- A standard oven can fit 2 trays, so you can bake up to 4 pastries per round.
- When baking 2 pastries/tray, it's best to use two of the same flavor as they will rise at the same rate.



RISE:

- Let Butter Braid pastry sit out 8-10 hours to thaw and rise until double in size. Ideal room temperature is 70 degrees F.



BAKE:

- Remove plastic wrap and bake at 325 F for 25-30 minutes until golden brown.
- If baking multiple trays, spin the tray around and swap locations from upper to lower about 15 minutes into baking.
- Move pastry to a cooling rack for about 15 min.
- Slice once lengthwise down the middle, followed by 3/4-1" slices. Electric knife works best!
- Wait until right before serving to cut small corner from frosting packet and drizzle!

