

## **Knowledge Base**

**Baking Instructions – Choose your product:**

**Croissant**

**Danish**

**Puff Pastries**

**Pizza Rolls**

**Bagels**

**Muffins**

**Cookies**

# **Baking Instruction Manual**

## **Croissant Dough Products**

1. Tray product out, leave space for proofing.
2. Defrost at room temperature or retard overnight.
3. Proof at 90 °F - 90% humidity until product doubles its size from frozen stage. If proofer is not available product can proof naturally by being left outside at room temperature for 3 to 5 hours until it double its size from frozen stage.
4. Egg wash (option) if desire.
5. Bake at 375 °F – 400 °F from 12 to 15 minutes until product is golden brown.

## **Danish Dough Products (cinnamon rolls)**

1. Tray product out, leave space for proofing.
2. Defrost at room temperature or retard overnight.
3. Proof at 90 °F-90% humidity until product doubles its size from frozen stage. Approximate proofing time is 15-30 minutes, based on proofing equipment. If proofer is not available product can proof naturally by being left outside at room temperature to double its size from frozen stage.
4. Bake at 350 °F – 475 °F from 15 to 20 minutes until product is golden brown.
5. Glaze, icing (optional) if desired.

## **Puff Pastry Dough Products**

1. Tray product out, leave space for proofing.
2. Defrost at room temperature or retard overnight (optional) as the product could be worked directly from freezer to oven.
3. Bake at 350 °F – 375 °F from 20 to 25 minutes until product is golden brown.

## **Pizza Rolls**

1. Tray product out, leave ample space for proofing.
2. Defrost at room temperature.
3. Proof at 110 °F – 110% humidity until product doubles its size from frozen stage, proofing time is 15 minutes, based on proofing equipment.
4. Bake at 360 °F for 10-12 minutes.

## **Frozen Raw Dough Bagel (Pre-Formed)**

### ***Bagel Baking Steps for a Revolving Oven***

- 1: Place 12 pieces of our frozen pre-formed bagels on a proof board. The proof board, usually an 18 inch by 26 inch board, should be lightly dusted with corn meal prior to the bagels being placed on the board. Be sure to evenly space out the bagels.
- 2: Proof the bagels overnight in a walk-in refrigerator (generally 12 to 18 hours). The ideal temperature range is 36°F to 48 °F.
- 3: Once the bagels are proofed, place the bagels in boiling water (ideally in a bagel kettle) for 10 to 20 seconds.
- 4: Immediately after boiling the bagels, place the bagels on bagel boards. If you are making seeded bagels, remember to layer the board with seeds prior to placing the bagels on the board. Additionally, once the bagels are on the board, you can add seeds onto the top of the bagels. You can now place the bagels in the oven. The ideal temperature for your oven is 500-550 °F. Approximate baking time is 12 minutes. The bagels are ready once they are golden brown. Please keep in mind that temperature ranges and time will vary depending on the oven.

### **No boiling method**

Proof the bagels on baking trays overnight in a walk-in refrigerator (generally 12 to 18 hours). The ideal temperature range is 36 °F to 48 °F. Lightly spray bagels with water corn syrup mixture (0.5% corn syrup to water). Add seeds or desired toppings. The ideal oven temperature is 500-550 °F. Add 12-15 seconds steam in the oven with damper closed. After 6 minutes open damper and keep baking approximately for an additional 6 minutes. The bagels are ready once they are golden brown. . Please keep in mind that temperature ranges and time will vary depending on the oven.

## **Muffins - Baking Steps for a Revolving Oven**

1. Defrost batter in refrigerator 12-14 hours until completely thawed
2. Coat muffin pan edge with non-stick spray and line muffin pan with proper size paper cup
3. Batter should be scooped into muffin pan with portion control scoops.
4. Place muffin pan(s) in approximately 325 °F preheated convection oven (350 °F - 370 °F conventional oven) and bake for the following times:
  - 1-2oz. muffins: 8-15 minutes
  - 3-4 oz. muffins: 16-25 minutes
  - 5-7 oz. muffins: 26-35 minutes

Baking temperatures and times may vary depending upon many factors including efficiency of the oven. Experiment with time and temperature to achieve the best results.

**Be careful; do not over-bake!**

5. Let muffins cool 5-10 minutes before removing from baking pan.
6. For best results use batter within 5 days of thawing.

NOTE: Prior to baking we suggest you add desired toppings.

We recommend fruit muffins be topped with this coat of granulated sugar and apple or cinnamon flavoured with a thin coat of cinnamon/sugar. Nuts or streusel to other varieties as desired.

**BAKING TEMPERATURE & TIME MAY VARY FROM OVEN TO OVEN**

## **MUFFINS**

1. Defrost muffin batter overnight in the cooler.
2. Spray muffin pans with baking spray or use muffin cups.
3. Fill trays  $\frac{3}{4}$  with batter leaving space for muffins to rise.
4. Bake at 325 °F – 350 °F for 30-45 minutes until product is golden brown.
5. Allow time to cool.

## **COOKIES**

1. Defrost cookie batter overnight in the cooler.
2. Scoop the desired amount on the baking tray leaving ample space for rising. Make sure to use baking paper or baking spray on the tray.
3. Bake at 300 °F – 325°F for approximately 15-20 minutes until product is golden brown.
4. Allow time to cool.