



Baking Instructions

Muffins

- ~ Thaw Batter & Preheat Oven to 400°
- ~ 2oz, Bake @ 400° for 20 – 24 minutes
- ~ 5oz, Bake @ 400° for 25 – 30 minutes

Scone Wheels

- ~ Thaw Scone Wheels & Preheat Oven to 340°
- ~ Bake at 400° for 20 – 24 minutes
- ~ Spray with water or steam for a more brown appearance

Croissants

- ~ Plain, Proof (thaw & let rise) until 2.5 times original size
- ~ Preheat Oven to 340°
- ~ Bake @ 340° for 23 – 27 minutes

Pies

- ~ Place Frozen Pie on Baking Sheet
- ~ Preheat Oven to 425°
- ~ Bake @ 400° for 45 – 55 minutes



Cookies

- ~ Thaw Cookie Pucks & Preheat Oven to 340°
- ~ 1.2oz, Bake @ 325° for 15 – 18 minutes
- ~ 4.0oz, Bake @ 325° for 18 – 22 minutes

Nutrition Pucks

- ~ Thaw Nutrition Pucks & Preheat Oven to 340°
- ~ Bake @ 340° for 12-14 minutes

Baking Tips:

Ovens differ tremendously in their baking characteristics. The baking instructions given above may require adjustments based on your particular oven.

Questions: Please call (805) 541-3563, or www.ednasbakery.com