



How To Bake Butter Braid® Pastries

Thaw



Rise



Bake



Experience the Wow!



1. Take Butter Braid pastry out; place in a lightly sprayed 9" x 13" pan with min. 1/2" sides.
2. Cover with plastic wrap and allow to thaw and rise for 8 to 12 hours until about double in size (Ideal room temperature is approximately 70°F).
3. Remove plastic wrap and bake at 325°F for 22 to 27 minutes until golden brown. Ovens vary so adjust time and temperature accordingly.
4. Allow braided pastry to slightly cool 15 - 20 minutes before slicing (An electric or serrated knife works best when slicing - be careful!).
5. Cut small hole in corner of icing packet and drizzle icing over top of your Butter Braid pastry.

Baking & Handling Tips

KEEP FROZEN is the most important handling instruction we can give you! Also, for maximum shelf life, store your Butter Braid pastry in a chest freezer until you are ready to enjoy it.

For best product performance, we recommend baking your Butter Braid pastry within 6 weeks.

If you would like to eat/serve your braided pastry for breakfast, set it out the night before before you go to bed so it is ready for baking in the morning. You can also set your Butter Braid pastry out first thing in the morning to bake during the evening as a dessert.

We recommend the above method for best results, but If you get into a bind, there is a way to make a Butter Braid pastry quicker.

1. "Speed-Raise" your Butter Braid pastry: Preheat oven to 175 degrees F. Turn off oven. Place frozen pastry dough in oven to thaw and rise. Let dough rise 2 to 4 hours, until it doubles in size. Check every 20 minutes after first hour so pastry doesn't rise too much.
2. Leave thawed dough in the oven. Set to 325 degrees F. Bake 25 to 30 minutes.



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