



Bel Café Frozen Pastries Information

1. Croissants (pack of 4)

Ingredients:

Flour, butter, sugar, salt, yeast, milk powder, egg

Allergens: wheat gluten, egg, dairy

Baking instructions:

Thaw in fridge overnight. 3 hours before baking, place on provided parchment on a baking sheet and cover loosely with plastic wrap. Let rise in a warm place, around 23c, until puffy and marshmallow-like. Optional: brush with a beaten egg or some cream before baking. Bake at 360f for 15-20 minutes, until golden brown.

2. Pain Au Chocolat (pack of 4)

Ingredients:

Flour, butter, sugar, salt, yeast, milk powder, egg, chocolate

Allergens: wheat gluten, egg, dairy

Baking instructions:

Thaw in fridge overnight. 3 hours before baking, place on provided parchment on a baking sheet and cover loosely with plastic wrap. Let rise in a warm place, around 23c, until puffy and marshmallow-like. Optional: brush with a beaten egg or some cream before baking. Bake at 360f for 15-20 minutes, until golden brown.

3. Blueberry Scones (pack of 4)

Ingredients:

Flour, butter, sugar, salt, baking powder, cream, eggs, blueberries

Allergens: wheat gluten, egg, dairy

Baking instructions:

Preheat oven to 365f. Place scones on provided parchment onto baking sheet, and bake from frozen 18-23 minutes, until golden brown.

4. Raspberry Cream Turnovers (pack of 4)

Ingredients: flour, butter, sugar, salt, raspberries, rosewater, pectin, lemon juice, eggs, milk, cornstarch, vanilla

Allergens: wheat gluten, egg, dairy

Baking Instructions:

Preheat oven to 375f. Place turnovers on provided parchment onto baking sheet, and bake from frozen 20-25 minutes, until puffy and golden brown. Let cool before eating.