

TAKE N' BAKE INSTRUCTIONS

HOME

PASTA

~

SAVOURY PIES

~

FRUIT PIES & POCKETS

~

COOKIE DOUGH

CINNAMON BUNS

~

RISE N' BAKE BREAD

~

APPETIZERS

~

PIZZA DOUGH



BAKING INSTRUCTIONS FOR
YOUR FAVOURITE GOLDEN
CRUST TAKE N' BAKE
PRODUCTS.

ENJOY THEM ON YOUR
SCHEDULE HOT OUT OF
THE OVEN.

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VEGETABLE LASAGNA



TAKE N' BAKE PASTA

Defrost pasta.

Pre-heat oven to 350 degrees.

Remove cardboard lid and cover with foil.

Bake for 30 minutes, then remove foil and bake for another 15 - 20 minutes until middle of pasta is bubbling nicely.

Pasta can be baked from frozen, but bake time must be increased by 15 - 20 minutes.

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SAVOURY PIES

LARGE MEAT PIES(FROZEN)

For best results defrost pies overnight in a refrigerator. Keep in refrigerator until baked. Brush top of pie with egg wash (beaten egg & water) if desired. Bake at 350 deg. for 50-60 min. or until pastry is golden brown and filling is bubbling in centre.

SMALL & MEDIUM MEAT PIES (FROZEN)

Can be baked frozen or defrosted. Must be refrigerated until baked. Brush top with egg wash (beaten egg with water) if desired. Bake at 350 deg. for approximately 40 minutes or until golden brown and filling is bubbling.

RE-HEATING COOKED MEAT PIES

Re-heat all sizes at 350 degrees until middle of pie is hot. Approx. 20 -30 minutes depending on size. Ensure top does not become too brown by covering with piece of tin foil.

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FRUIT PIES

For best results defrost pies overnight in a refrigerator. Pastry comes out best when baked cold. Brush top of pie with water and sprinkle generously with granulated sugar. Bake at 350 deg. for 40-50 min. or until pastry is golden brown and filling is bubbling in centre.

TURNOVERS

Can be baked frozen or defrosted. Pastry comes out best when baked cold. Brush top with water and sprinkle generously with sugar. Bake at 350 deg. for approximately 40 minutes or until golden brown.

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TAKE N' BAKE COOKIE DOUGH

Take out desired amount of cookie dough logs from the freezer. One log can be cut into approximately 10 small cookies.

Let dough soften for a few minutes, but do not allow the dough to fully defrost. This will allow you to make a nice clean cut easily.

Cut the desired amount of cookies and place on a cookie sheet. Parchment paper is recommended to ensure the cookies do not stick

Heat oven to 350 degrees.

Bake cookies for 8 minutes and then turn the pan in the oven to ensure they bake evenly. Bake for 5 - 8 minutes more.



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PIZZA DOUGH

TAKE N' BAKE CINNAMON BUNS

Proof the cinnamon buns in the tin until they are twice their original size. This can be done over night at room temperature. (approximately 8 hours)

Once the buns are proofed pre-heat the oven to 350 degrees F. Bake approximately 15 minutes or until buns are golden brown.

Take out of oven and flip upside down onto a plate or tray.

Cool 10 minutes then drizzle with icing.



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RISE & BAKE BREAD

A loaf must be placed on a baking sheet or loaf pan then defrosted and left to rise before baking.

We recommend leaving the loaf on the counter over night or in the morning for afternoon baking (approx. 8 hours). The dough should grow at least double in size.

Pre-heat your oven to 375 degrees. Slice the top of the loaf 3 times diagonally with a sharp knife and place into oven. Bake loaf for twenty minutes, turn in oven and bake for another 15—20 minutes. The Loaf is finished when the crust is golden and a hollow sound can be heard when it is tapped on the bottom.

NOTE: The loaf can be proofed in a warm oven with a pan of hot water on the lower rack. The oven must be warm (NOT HOT). You should be able to touch the racks with your bare hand before placing the loaf inside.



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APPETIZERS

Pre-heat oven to 350 degrees

Appetizers should be baked from frozen.

Place appetizers on non-stick baking sheet or line tray with parchment paper from the package.

Bake appetizers approximately 10-15 minutes or until golden brown.

Serve on your favourite china.



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PIZZA DOUGH



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Take dough out of freezer. Remove from plastic and place on the counter or in a bowl covered with a cloth.

The dough will take approximately 2 hours to defrost fully. Do not attempt to heat the dough as this may kill the yeast.

Once defrosted the dough can be rolled out to the desired shape and size. One dough ball will make approximately two 12-14 inch pizzas or one large one.

The dough should be rolled so that it is slightly thinner than the final thickness when baked.

Sauce and put toppings on the rolled dough. Let rest for 20 minutes and then bake pizza at 375-400 degrees Fahrenheit.