

baking instructions

PROCESS & MISE-EN-PLACE

buns

PROCESS

1. Store buns in the freezer tightly wrapped in plastic.
 2. Defrost buns on a sprayed or lined baking sheet, overnight, in a refrigerator. Plastic wrapped. Leave 1" between each bun.
 3. Preheat oven to 350°F (325°F for convection ovens).
 4. Take the buns out of the refrigerator and allow to proof for ~45 minutes at room temperature, ~72°F. Plastic wrapped. The buns should double in size.
 5. Uncover the buns.
 - *Some bun flavors have special toppings that get baked on. This is when those toppings should be added.*
 6. Bake for 10 minutes.
 7. Rotate buns and bake for another 10 minutes. They should reach a golden to brown color.
 8. Take baked buns out and place on a resting rack.
 - *Some buns flavors have special toppings that get added after the buns are baked, this is when this should happen.*
 9. Serve.
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MISE-EN-PLACE

- **baking pans or jumbo muffin molds**
- **silicone baking mat, parchment paper, or pan spray**
- **spoons**
- **offset spatulas**
- **mesh sieve**
- **basting brushing**

OF NOTE:

- Buns baked in muffin molds should be baked 25°F lower, and for 10 minutes longer.
- Sticky-icky buns should be baked in muffin tins. Place 50g per bun in the bottom of the mold, add the bun, wrap, and then defrost overnight. After they bake, give the topping 5 min to set and then flip them out.



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cookies

PROCESS

1. Store cookies in the freezer tightly wrapped in plastic.
 2. Preset oven to 325°F (300°F for convection ovens).
 3. Place cookies on a sprayed or lined baking sheet. Leave 3" between each cookie.
 4. Sprinkle maldon salt or other sea salt over the top of the cookie.
 5. Bake for 7 min.
 6. Rotate. Bake for another 7 min.
 7. Check cookies to make sure they are cooked to your desired done-ness. They should be golden brown, and just set in the center.
 - *When they cool, they'll firm up a bit.*
 8. Remove from oven.
 9. Allow them to cool on baking sheet for at least 10 min.
 10. Serve.
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MISE-EN-PLACE

- baking pans
- silicone baking mats, parchment paper, or pan spray
- offset spatulas
- maldon or other sea salt



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