

Take and Bake Instructions

Take and Bake Cookies

Chocolate Chip

From refrigerator ~ preheat oven to 350° (325° convection oven). Bake 16-20 minutes.

From freezer ~ preheat oven to 350° (325° convection oven). Bake 19-24 minutes.

Oatmeal Raisin

From refrigerator ~ preheat oven to 350° (325° convection oven). Bake 16-20 minutes.

From freezer ~ preheat oven to 350° (325° convection oven). Bake 20-24 minutes.

Double Chocolate

From refrigerator ~ preheat oven to 350° (325° convection oven). Bake 16-20 minutes.

From freezer ~ preheat oven to 350° (325° convection oven). Bake 19-24 minutes.

Apple Pie

From refrigerator ~ preheat oven to 400° (375° convection oven). Bake on the center rack 25-35 minutes.

From room temperature ~ warm at 350° for approximately 10-15 minutes.

Apple Crisp

From room temperature ~ preheat oven to 350°. Remove the top from the package and place on the center rack of the oven. Bake at 350° for 15-20 minutes.

Quiche

From refrigerator ~ preheat oven to 400° (375° convection oven). Cover the quiche with foil and bake for 30-45 minutes or until the internal temperature is 165°.

Pot Pie

From refrigerator ~ preheat oven to 350° (325° convection oven). Cover the pot pie with foil and place on a baking sheet to catch spillover. Bake 30-40 minutes or until internal temperature reaches 165°.

Meatloaf

From refrigerator ~ preheat oven to 350° (325° convection oven). Remove the plastic cover and cover the container with foil. Bake for 30-40 minutes or until internal temperature reaches 165°.

Half Herb Roasted Chicken

From refrigerator ~ preheat oven to 350° (325° convection oven). Cover container with foil and bake for 60-80 minutes.

How to Make a Proof Box

Believe it or not it is easy to proof pastries in your own home!

This method comes from one of our favorite resources *Cooks Illustrated*:

Adjust an oven rack to the middle position and place a loaf or cake pan in the bottom of the oven.

Place the container of dough in the middle rack and pour 3-6 cups of boiling water into the pan.

Close the oven door and allow the dough to rise as listed in your item's instructions.

Use your oven light to check for proofing instead of opening the oven door to prevent the loss of heat and moisture.



Frozen Items

For photos of each step, visit bigwoodbread.com/takeandbake

Croissants

Step 1: Thaw (the night before)

Remove your frozen container of dough from the freezer. Open the container and remove the croissants from the plastic bag and place evenly in the container. Replace lid and let sit in a secure location in the refrigerator to defrost for at least 8 hours.

Step 2: Proof (1.5 hours before baking)

See *How to Make a Proof Box*. Remove lid from the croissants. Arrange croissants evenly in the pan. Place on the center rack of the oven and proof for 1.5 hours. Remove from the oven when proofed.

Step 3: Preheat Oven

Preheat oven to 375°

Step 4: Egg Wash

Take one egg and mix thoroughly with a fork. With a pastry brush, evenly brush the egg on the top of each croissant

Step 5: Bake

Place croissants on the middle rack and bake uncovered for 18-20 minutes until croissants feel firm to the touch and are golden brown in color

Chocolate Croissants

Follow the steps above to prepare the croissants.

Chocolate Drizzle

Ingredients: 6 oz chocolate chips and 6oz unsalted butter at room temperature

Place chocolate in a microwave safe bowl.

Microwave on high for approximately 2 minutes, stirring every 15-20 seconds with a rubber spatula (At first, the chocolate will still be solidified, but this will help to evenly distribute the heat).

As soon as the chocolate is almost melted with only a few solid pieces left, remove it from the microwave. (This will likely not take the full 2 minutes).

Add the butter to the bowl and stir. The heat from the melted chocolate will melt the butter and the solid chocolate pieces to create a smooth glaze.

Drizzle croissants immediately.

Cinnamon Rolls

Step 1: Thaw (the night before)

Remove your frozen container of dough from the freezer. Remove the cinnamon rolls from the plastic bag and place evenly in the container. Remove the bowl of cream cheese frosting and leave in your refrigerator until ready to use. Cover the cinnamon rolls and place in the refrigerator for at least 8 hours.

Step 1: Proof (1.5 hours before baking)

See *How to Make a Proof Box*. Remove lid from the cinnamon rolls. Place on the center rack of the oven and proof for 1.5 hours. Remove from the oven when proofed.

Step 2: Preheat Oven

Preheat oven to 375°

Step 3: Bake

Place cinnamon rolls on the middle rack and bake uncovered for 25-30 minutes until golden brown in color. Remove from oven and lather with cream cheese icing while still hot. Let sit for 20 minutes and enjoy!

Sticky Buns

Step 1: Thaw (the night before)

Remove your frozen container of dough from the freezer. Cover the sticky buns and place in the refrigerator for at least 8 hours. .

Step 2: Proof (1.5 hours before baking)

See *How to Make a Proof Box*. Remove lid from the sticky buns. Place on the center rack of the oven and proof for 1.5 hours.

Step 3: Preheat Oven

Preheat oven to 375°

Step 4: Bake

Place sticky buns on the middle rack and bake uncovered for 25 minutes at 375°. Remove from oven and drop the oven temperature to 350°. Cover sticky buns with foil and place back in the oven. Finish baking for an additional 20 minutes until golden brown in color.

Step 5: Invert and ENJOY!

Place a sheet pan on top of the hot sticky buns. Invert (or flip over) onto the sheet pan. Remove original container. Let sit for 5-10 minutes, then enjoy!