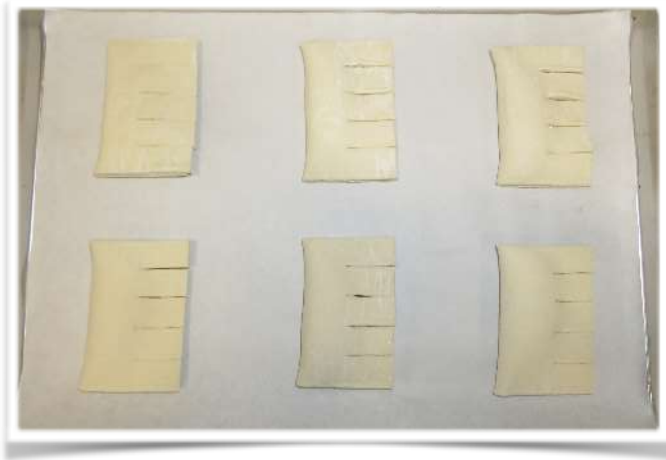




Bear Claws

Baking Instruction Sheet



1. Remove Bear Claws from box and place them on a parchment lined, baking sheet.



2. Cover Bear Claws lightly with plastic wrap and thaw and proof for 6 to 8 hours at room temperature until double in size. Or, thaw Bear Claws at room temperature and then place in a proof box for one hour at 84°F and 72% relative humidity. Brush with egg wash and sprinkle with almond slices. Pre-heat oven to 350°F.



3. Bake for 10-12 minutes or until light golden brown and flaky. Drizzle with icing if desired.