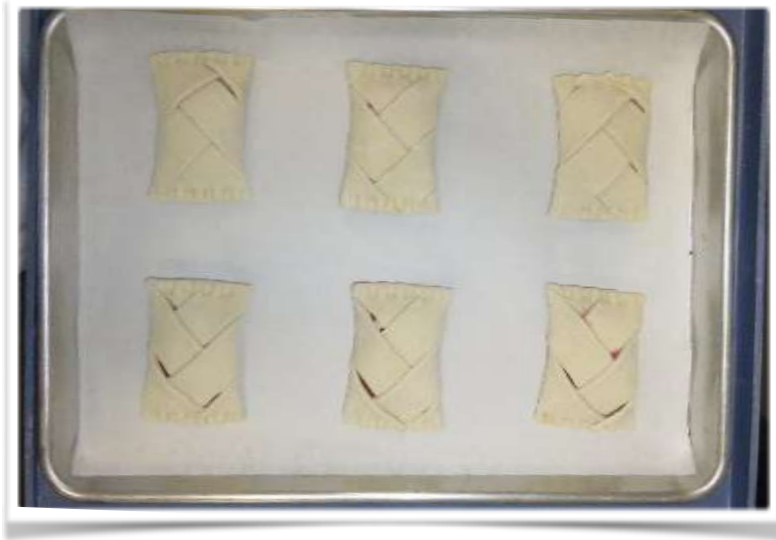


Danish Strudels

Baking Instruction Sheet



1. Remove Danish Strudels from the box and place them on a parchment lined baking sheet.



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



3. Bake Strudels until golden brown and puffed. Drizzle with icing or garnish with sugar crystals.