

# BAKING INSTRUCTIONS

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## Muffin Batter



### Thaw

- Defrost muffin batter in refrigerator.
- Scoop muffin mix into baking cup or muffin pan.
- Place remaining batter in freezer ( You can refreeze batter a maximum of 2 times.)

### \* Suggested Serving Size:

3.5 oz. or 4 oz. of muffin batter per muffin.



### Bake

Preheat oven to 350°F, bake for 15 minutes. Reduce temperature to 300°F. and bake for another 20 minutes (Except Double Chocolate Muffin Batter: reduce temperature at 325°F. for 20-25 minutes.)

\* Rotate baking pans after first 15 minutes to achieve uniform bake.

## Additional Baking Tips

- All proofing and baking times / temperatures may vary slightly, depending on the size of the oven, weather, product variation, etc.

- To prevent dryness, spray the dough with water before proofing / baking. If using a proofer, you may need to increase the humidity level.

- Please keep dough completely covered while being stored in the freezer or refrigerator.

- Thawing and refreezing may cause poor product performance.

- When using a convection oven, rotate baking pans to achieve uniformity.

## Cookies



### Preparation

Place frozen cookie dough on an un-greased baking sheet.



### Bake

Size	Convventional	Convection	Rack
1.0 oz.	350°F 12-14 min.	300°F 12-14 min.	380°F 12-14 min.
1.3 oz.	350°F 14-16 min.	300°F 14-16 min.	380°F 14-16 min.
2.0 oz.	350°F 16-18 min.	300°F 16-18 min.	380°F 16-18 min.
3.0 oz.	350°F 18-20 min.	300°F 18-20 min.	380°F 18-20 min.

## Preformed Triangle Scones



### Preparation

Place the preformed frozen scones on the baking tray, sprinkle granulated sugar on top. Place scones in pre-heated oven immediately.



### Bake

	4 oz.
Convection Oven	350°F 20-25 min.



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