

BAKING INSTRUCTIONS

For General Information: 800-585-3243 • 323-888-2929 • Fax: 323-888-2936 • www.lechefbakery.com

Custard Cream Raisin Roll



Thaw

Custard Cream Raisin Rolls at room temperature (approx. 70° F) for approx. 15 to 20 minutes.



Proofing

- (A) **Room Temperature:** (approx. 70°F): Place Rolls on a lined baking pan, cover up with plastic wrap and let proof for approx. 6 hours.
- (B) **Proofer:** Place Rolls on a lined baking pan, put into proofer with temperature at 90°F to 95°F and humidity at 90% for approx. 1½ to 2 hours.

(* Proofed Custard Cream Raisin Rolls will be at least 2 times larger than the frozen size.)



Egg Wash

- 3.1 Thoroughly mix egg yolks and egg whites together.
- 3.2 Pour egg mixture into a spray bottle.
- 3.3 Spray egg wash lightly over the surface of proofed Custard Cream Raisin Rolls.

(* **Suggestion:** Immediately before baking and after egg wash, sprinkle approx. ½ teaspoon of fine granulated sugar on the top of each roll.)



Bake

Size	Convventional	Convection
Mini	350°F 14-16 min.	325°F 14-16 min.
Large	350°F 18-20 min.	325°F 18-20 min.

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.

Cinnamon Roll



Thaw

Cinnamon Rolls at room temperature (approx. 70° F) for approx. 30 minutes



Proofing

- (A) **Room Temperature:** (approx. 70°F): Place Cinnamon Rolls on a lined baking pan, cover up with plastic wrap and let proof for approx. 6 to 7 hours.
- (B) **Proofer:** Place Cinnamon Rolls on a lined baking pan, put into proofer with temperature at 90°F to 95°F and humidity at 80% for approx. 2 to 3 hours.

(* Proofed Cinnamon Rolls will be at least 2 times larger than the frozen size.)

Filling (optional): Place your choice of filling in the center of each Danish.



Egg Wash

- 3.1 Thoroughly mix egg yolks and egg whites together.
- 3.2 Pour egg mixture into a spray bottle.
- 3.3 Spray egg wash lightly over the surface of proofed Cinnamon Rolls..



Bake

Size	Convventional	Convection
Mini	350°F 14-16 min.	325°F 14-16 min.
Large	350°F 18-20 min.	325°F 18-20 min.



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