

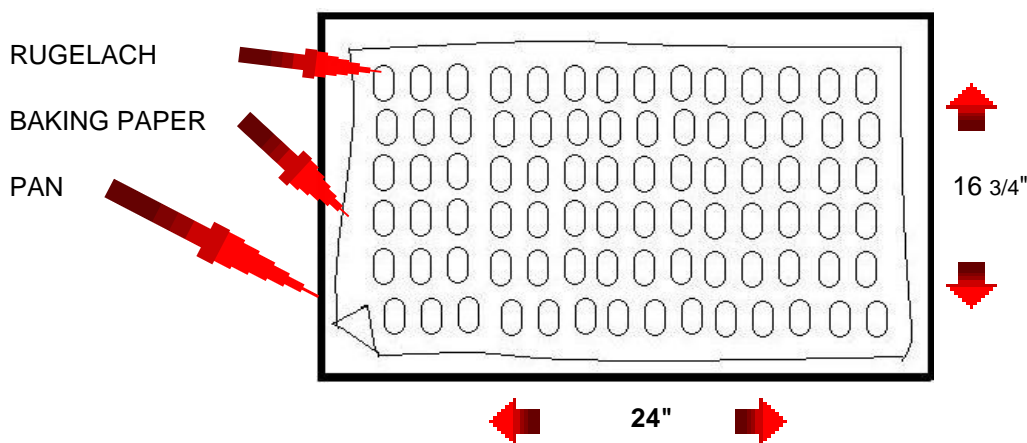


RUGELACH BAKING INSTRUCTIONS

REVOLVING OVEN

1. Preheat oven 350 degrees.
2. Allow product to defrost.
3. On an aluminum pan, place a sheet of baking paper. This paper is sometimes referred to as a pan liners or vegetable parchment.
4. Place each individual rugelach on the paper covered pan as shown in the diagram below.
5. Place pans in oven 25-30 minutes or until golden brown.
6. Remove product from baking paper while still warm.

DIAGRAM



CONVECTION OVEN

1. Preheat oven to 350 degrees.
2. Allow product to defrost.
3. On aluminum pan, place a sheet of baking paper. This paper is sometimes referred to as pan liners or parchment paper.
4. Place each individual rugelach on the paper covered pan as shown in the diagram above.
5. Place pans in oven 22 to 25 minutes or until golden brown.
(rack oven 28-30 minutes)
6. Remove product from baking paper while still warm.

Note: For Chocolate and Raisin flavors allow 3 minutes less baking time)
for additional information and baking support please contact audrey@simplydeliciousbakers.com