

## Baking Instructions - CONVECTION OVEN

- Pre-heat oven to 300°F.
- Tray up cookie dough on sheet pans with paper pan liners in advance.
- Allow cookie dough to rest at room temperature for 30-45 minutes on kitchen rack or table (for best results.)
- Bake cookies in oven for half of the instructed time.
- Open oven doors and rotate trays.
- Bake for the remainder of the instructed time.
- Remove cookies from oven and slide onto kitchen rack. Allow to cool for 30 minutes.

## Baking Times - CONVECTION OVEN

- Baking times are approximate and may need to be adjusted slightly to accommodate the performance of unique appliances with each operator.
    - .5 oz. - 3 min. - rotate tray - 3 min.
    - 1.0 oz. - 4 min. - rotate tray - 4 min.
    - 1.3 oz. - 6 min. - rotate tray - 5 min.
    - 1.5 oz. - 6 min. - rotate tray - 6 min.
    - 2.0 oz. - 7 min. - rotate tray - 6 min.
    - 2.5 oz. - 7 min. - rotate tray - 7 min.
    - 3.0 oz. - 8 min. - rotate tray - 7 min.
    - 4.25 oz. - 8 min. - rotate tray - 8 min.
  - Add 1 minute more for each of the given times when using a CONVENTIONAL and/or PIZZA OVEN.
- Remember to double up sheet pans.



a bite above the rest



## Baking Instructions - CONVENTIONAL & PIZZA OVENS

- Pre-heat oven to 350°F.
- Tray up cookie dough on doubled up sheet pans to create an insulated surface with paper pan liners in advance.
- Allow cookies dough to rest at room temperature 30-45 minutes on kitchen rack or table (for best results.)
- Bake cookies in oven for half of the instructed time.
- Open oven doors and rotate trays.
- Bake for the remainder of the instructed time.
- Remove cookies from oven and slide onto kitchen rack. Allow to cool for 30 minutes.

**Denser dough such as Peanut Butter & Oatmeal may take additional time for baking. Approximately 1-2 minutes depending on dough disc size. Bake cookies in smaller batches throughout the day for guaranteed fresh baked taste!!! Do not freeze after baking.**

## Hints

- Coloring, Lightly golden brown around edges.
- When removed from the oven, the cookie may appear slightly underdone (not raw) in the very middle. The cookie will continue to bake on the hot tray after it has been removed from the oven.
- Baked more than desired? Once you remove the cookies from the oven, tilt the sheet pan on cool stainless steel table and pull on the baking paper causing the paper with cookies to slide off the tray onto the table. The cool steel table will cool the cookies and cause the cookies to stop baking.

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## IQF RUGGALACH

### Product Preparation & Baking Procedures

- Pre-heat conventional oven to 365°F and convection ovens to 325°-350°F.
- Place Ruggalach 2" apart on each pan.
- For best results defrost ruggalach for 20 minutes prior to baking.
- Bake Ruggalach at 365°F for 15 minutes until brown.
- Remove Ruggalach from the oven and cool completely. The Ruggalach will continue to bake while cooling.
- Keep Ruggalach wrapped for freshness. Shelf life after baking is 7-14 days.
- For additional taste & shine, before baking, egg wash product and sprinkle on cinnamon sugar.

### Thaw & Serve Ruggalach

- Remove desired number of Ruggalach from box and thaw at room temperature.
- After opening, keep product wrapped in bag provided.
- Shelf life after defrosting is 21 days.

### Hints

- Great for catering, coffee service, retail packs.
- Great for cookie assortment platters.
- Easy to bake as bars and coffee rings (for value added mark-up).

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### Thaw & Serve Brownies & Crumb Cakes

- Remove desired number of Brownies & Crumb Cakes from box and thaw at room temperature.
- After opening, keep product wrapped in bag provided.
- Shelf life after defrosting is 3-5 days.

### Hints

#### Brownies:

- An American favorite.
- A la Mode portion into 1/2 or 1/4. Sprinkle with chocolate chips, walnuts, coconut, etc.
- Sprinkle with powdered sugar.
- Top with fresh fruit, raspberries, strawberries, or any berry in season, and then top with powdered sugar.

#### Crumb Cakes:

- Portion down for catering.
- Serve with fresh fruit and/or filling.
- Serve warm.
- Ideal for Peach Melba (serve over warm custard and fresh sliced peaches).

### Serving/Display Ideas



Chocolate Brownie w/White Chocolate & Caramel Sauce



Raspberry Crumb Cake w/Raspberry Sauce

See other products displayed on page 4 & 5 of Case Studies.

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## Product Preparation & Baking Procedures

- Defrost batter in refrigerator until completely thawed; approx. 12-24 hours. Do not refreeze thawed batter. Leave batter in refrigerator until ready to scoop into pans.
- Pre-heat conventional oven to 400°F and convection ovens to 325°F.
- Prepare muffin tins by spraying, greasing or using paper muffin liners.
- Dip scoop into batter and level on the side of the tub before pouring into pans. A #12 scoop size (3 oz.) yields approx. 42-44 muffins, while a #8 scoop size (4 oz.) yields approx. 24-26 muffins.
- Bake 3 oz. muffins for 25-30 minutes and 4 oz. muffins for 30-35 minutes in 400°F conventional oven. Bake 3 oz. muffins for 23-28 minutes and 4 oz. muffins for 28-33 minutes in 325°F convection oven. (Muffins are done when they feel spongy after gently tapping the top of the muffin.)
- Remove Muffins from oven. Cool, and serve.
- Keep Muffins in covered bakery container or bakery display case. Shelf life after baking is 2-3 days.

## Hints

- If Muffins collapse after cooling, you took them out too soon.
- If Muffins burn on top before center is done, lower the temperature slightly.
- If Muffins are flat or didn't rise, either the temperature is too low, batter is too cold, or batter was not turned with a spoon.
- To ensure adequate batter life, make sure batter is not left out more than necessary and leave in fridge where there are no warm drafts.
- To ensure adequate baked life, keep muffins in covered display but DO NOT wrap in plastic wrap.
- If impulse sales are lacking, use signs and labels that scream for attention.

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## I.Q.F. Pan & Bake Preparation & Baking Procedures

- All ovens must be pre-heated. Place the scones straight from the freezer onto a baking tray, 1-2 inches apart. Brush with egg wash.
- Bake @ 325°F for convection ovens and 375°F for conventional ovens.
- Bake for 23-25 minutes.

## Thaw & Serve Preparation

- Defrost two hours prior to serving. For extra freshness warm in oven for 1-2 minutes prior to serving. After opening wrap, place remaining scones into the bag provided and seal.

## Hints

- Portion down in size 1/2 or 1/4 for catering and coffee service.
- Serve them warm.
- Delicious with whipped cream and strawberry jam/preserves.

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# David's<sup>®</sup> SHELF LIFE CHART Cookies

## HANDLING & BAKING PROCEDURES 7

	<u>Freezer</u>	<u>Baked/On Shelf</u>
Gourmet Cookies	1 Year	12 Hours/24 Wrapped
Classic Cookies	1 Year	12 Hours/24 Wrapped
Traditional Cookies	1 Year	12 Hours/24 Wrapped
Kosher Parve 1 oz. Pre-Formed Cookie Dough	1 Year	12 Hours/24 Wrapped
Gourmet Ruggalach	1 Year	5 Days Wrapped
Brownies & Crumb Cakes	6 Months	5 Days Wrapped
Muffin Batter Refrigerated: 5-8 Days	6 Months	2-3 Days Unwrapped
Biscotti (Assorted Collection)	6 Months	60 Days
Scones	1 Year	2 Days Wrapped
Cookie Cupboard Items	6 Months	60 Days
Fundraising Refrigerated: 30 Days	1 Year	12 Hours/24 Wrapped

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