

# clementine

## **EASTER BRUNCH ITEMS INSTRUCTIONS FOR STORING, HEATING AND SERVING**

### **EGG STRATA**

Refrigerate until ready to use. Bake in a preheated 350° oven, 15-20 minutes for small, 35-40 minutes for large, and 45-50 minutes for supersize.

### **QUICHE**

Refrigerate until ready to use. Heat in a preheated 375° oven, 5-7 minutes for small, 12-18 minutes for large.

### **BREAKFAST BASKETS, SCONES, PLUM BRAID, BANANA BREAD, CITRUS CAKE AND BLUEBERRY SOUR CREAM COFFEE CAKE**

Store in a cool, dry place. Do not refrigerate

### **BAKE-AT-HOME FROZEN SCONES**

Keep frozen until ready to use. Place scones on baking sheet (lined with the included parchment paper), 2-3 inches apart. Brush tops generously with heavy cream, and sprinkle about 1 teaspoon of sugar evenly on top of each scone. Bake at 400°F until golden brown, about 25-30 min. Allow to cool before removing from baking sheet.

### **BAKE-AT-HOME HOT CROSS BUNS**

- 1) Remove buns from freezer one hour before baking or overnight.
- 2) Pre-heat oven to 325°F.
- 3) Place buns on baking sheet and heat in oven for 10 minutes, rotating baking sheet 180° midway through.
- 4) Remove from oven and cool for about 5 minutes.
- 5) Cut tip of piping bag and pipe icing in cross shape over top of bun. Or slather frosting all over it.

## **EASTER HOLIDAY SIDES INSTRUCTIONS FOR STORING, HEATING AND SERVING**

### **DEVILED EGGS, ROASTED ASPARAGUS AND FRUIT SALAD**

Keep refrigerated until ready to serve.

### **ROASTED FINGERLING POTATOES**

Refrigerate until ready to use. Remove plastic cover and replace with aluminum foil. Heat covered in a 350° oven for 15 minutes. Remove foil and then heat uncovered for an additional 10 minutes or until hot throughout.

### **HONEY GLAZED CARROTS**

Refrigerate until ready to use. Heat uncovered at 350°F for 15-20 minutes for the small, 25-30 minutes for the large. Stir before serving to distribute glaze.

### **PARKER HOUSE ROLLS**

Store in a cool, dry place. Do not refrigerate. Serve warm or at room temperature. To serve warm, heat at 350°F for 8-10 minutes.

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## EASTER SWEETS INSTRUCTIONS FOR STORING, HEATING AND SERVING

### HOT CROSS BUNS, EASTER SHORTBREAD, EASTER CUPCAKES

Store in a cool, dry place.

### CHOCOLATE TRUFFLE TORTE, PASSION FRUIT SILK TART, CARROT CAKE AND COCONUT SNOWFLAKE CUPCAKES

Keep refrigerated.

### BANANA CREAM PIE, CHOCOLATE CREAM PIE AND KEY LIME PIE

Keep refrigerated. Serve chilled.

### CLASSIC APPLE PIE

Keep in a cool area. Do not refrigerate. Can be served warm or at room temperature. To serve warm, heat at 350°F for 10-15 minutes.

### BAKE-AT-HOME APPLE PIE

#### LARGE BAKE-AT-HOME APPLE PIE Total Baking Time is approximately 2 hours.

- 1) Remove pie from freezer, unwrap plastic and allow to sit at room temperature for 20 minutes.
- 2) Preheat oven to 350°F. Set the pie on a baking sheet and place on the center rack of the oven.
- 3) Bake 30 minutes. Rotate pie 90° so that the pie bakes evenly on all sides and bake for an additional 30 minutes. Rotate and bake two more times (for a total baking time of 2 hours).
- 4) To test for doneness, insert paring knife into vent on top of pie. If the knife slides in easily, with no resistance from the apples, pie is done. The crust should be golden brown.

**--The Clementine Classic Apple Pie will be extremely hot when it comes out of your oven. We recommend allowing it to cool for about one hour before serving.**

#### SMALL BAKE-AT-HOME APPLE PIE Total Baking Time is 80 minutes.

- 1) Pre-heat oven to 350°F
- 2) Remove pie from freezer, take out of pastry box and unwrap plastic. Set out at room temperature for 20 minutes. Place the pie on baking sheet and put it on the center rack of the oven.
- 3) Bake 30 minutes, rotate pie 180° so that the pie bakes evenly on all sides. Bake for an additional 30 minutes. Rotate one last time and finish baking for 20 minutes (for a total baking time of 80 minutes).
- 4) To test for doneness, insert paring knife into vent on top of pie. If the knife slides in easily, with no resistance from the apples, pie is done. The crust should be golden brown.

**--The Clementine Classic Apple Pie will be extremely hot when it comes out of your oven. We recommend allowing it to cool for about one hour before serving.**

### BAKE-AT-HOME SHORTBREAD

Keep frozen until ready to use. Preheat oven to 350° F. Cookies can either be decorated with sugar or icing. For iced cookies, skip to step 2.

1. Brush shape very lightly with water and sprinkle with sanding sugar as desired.

Tips for Success:

- Brush with just enough water for sugar to adhere. Too much water and sugar will spread.
- If cookies have softened while decorating, return to freezer before baking. Cookies will retain their shape better if baked from frozen.

2. Arrange on baking tray, using parchment provided. Bake for 8 minutes, turn tray and bake for another 5-6 minutes until cookies are just beginning to brown around the edges.