

BAKING INSTRUCTION



- 1) Place oven rack in the middle position.
- 2) Preheat oven to **400° F** (oven must be fully preheated).
- 3) Break off the desired number of Pastry Puffins and place them on a lightly greased or parchment-lined, non-insulated metal pan.
- 4) Bake 1-4 Pastry Puffins for 16-22 minutes
Bake 5-8 Pastry Puffins for 18-25 minutes
Bake 9-12 Pastry Puffins for 20-28 minutes
Pastry Puffins should be golden brown on the top and puffed up. **(Oven temperatures do vary, so adjust baking time accordingly relying on appearance rather than time).**
- 5) Let Pastry Puffins cool and then place on a serving tray **(Caution: fillings remain extremely HOT for up to fifteen minutes after baking).**
- 6.) Cut corner of frosting packet and drizzle over Pastry Puffins
- 7.) Enjoy!

Note: For high altitudes bake at 375° F.



- 1) Place oven rack in the middle position.
- 2) Preheat oven to **400° F** (oven must be fully preheated).
- 3) Place one or both PuffCrust Pizzas on a lightly greased or parchment-lined, non-insulated metal pan.
- 4) Bake PuffCrust Pizzas for **16-22** minutes.
PuffCrust Pizzas should be golden brown on the top and puffed up. (Oven temperatures do vary, so adjust baking time accordingly relying on appearance rather than time).
- 5) **Caution: PuffCrust Pizza fillings remain extremely HOT after baking so please wait 5 minutes before enjoying.**

Note: For high altitudes bake at 375° F.

