

Ingredients

Dough: (Wheat Flour, Margarine [Palm Oil, Canola Oil, Water, Mono & Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A], Water, Egg Yolk (Egg Yolk, Salt), Yeast, Sugar, Dough Conditioner [Dextrose, DATEM, Calcium Carbonate, Enzymes, Ascorbic Acid], Pectin). Mini Salted Caramel Braid: Filling (Sugar, Margarine [Palm Oil, Canola Oil, Water, Salt, Mono and Diglyceride], Water, Toffee Syrup [Corn Syrup, Sugar, Condensed Milk, Butter, Malt Syrup, Brown Sugar, Water, Salt, Mono and Diglycerides], Custard Powder [Sugar, Modified Potato Starch, Whey Powder, Skim Milk Powder, Coconut Oil Powder {Coconut Oil, Sodium Caseinate}, Corn Syrup, Calcium Alginate, Natural Flavor, Salt, Caseinate, Sodium Phosphate, Silicon Dioxide, Carotene (color)], Wheat Flour, Invert Syrup, Thickener [Sodium Alginate, Pectin, Sucrose], Natural Flavor, Sea Salt), Toffee Pieces (Sugar, Corn Syrup, Condensed Milk, Palm Oil, Butter, Cellulose, Nat. Flavor), Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate, Citric Acid). Mini Strawberry Shortcake Crown: Filling (Strawberries, Sugar, Water, Corn Starch, Citric Acid, Potassium Citrate, Natural Flavor, Natural Carrot Concentrate), Almond Remonce (Sugar, Margarine [Palm Oil, Canola Oil, Water, Salt, Mono and Diglyceride], Water, Wheat Flour, Almond Flour, Natural Flavor), Shortbread Crumbs (Wheat Flour, Palm Oil, Sugar, Invert Syrup, Baking Soda, Salt), Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate, Citric Acid). Lemon Cheesecake Coronet: Filling (Cheese Flavor [Buttermilk, Cream, Salt, Lactic Culture], Sugar, Water, Custard Powder [Sugar, Modified Potato Starch, Whey Powder, Skim Milk Powder, Coconut Oil Powder (Coconut Oil, Sodium Caseinate), Wheat Syrup, Calcium Alginate, Natural Flavor, Tetrasodium Diphosphate, Disodium Phosphate, Salt, Caseinate, Mixed Carotene], Lemon Juice, Tapioca Starch, Natural Flavor), Topping (Sugar, Glaze [Water, Isomalt, Sugar, Agar, Potassium Sorbate, Citric Acid]). Mini Toasted Coconut Swirl: Filling (Margarine [Palm Oil, Canola Oil, Water, Salt, Mono and Diglyceride], Sugar, Water, Coconut Flakes, Custard Powder [Sugar, Modified Potato Starch, Whey Powder, Skim Milk Powder, Coconut Oil Powder (Coconut Oil, Sodium Caseinate), Corn Syrup, Calcium Alginate, Natural Flavor, Salt, Caseinate, Sodium Phosphate, Silicon Dioxide, Carotene], Malt Syrup, Wheat Flour, Natural Flavor), Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate, Citric Acid). Cocoa Icing: Icing Sugar, Water, Dried Glucose Syrup, Cocoa Powder. Mini Cherry Chocolate Coronet: Filling (Cherries, Sugar, Water, Corn Starch, Sodium Citrate, Gellan Gum, Potassium Sorbate, Natural Cherry Flavor), Dark Chocolate Squares (Sugar, Cocoa Liquor, Cocoa Butter, Sunflower Lecithin), Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate, Citric Acid).

Allergens

Contains

- Eggs
- Milk
- Almond
- Wheat

Handling

Keep frozen at 0° or colder. Do not re-freeze after defrosting.

Pre-heat a convention oven to 360 degrees F or a rack/deck oven to 410 degrees F. Remove desired product from case and place on paper-lined sheet pan. Leave 1 – 1.5" between products. Return case to freezer. Do not thaw. Bake for 13-15 minutes until golde