

# Butter Braid® Pastry Baking Instructions

 **KEEP FROZEN**  
**0°F. OR BELOW**  
**UNTIL READY TO USE**

**1-2-3 SERVE**



**REMOVE**

from package &  
place on baking  
pan



**THAW  
& RISE**

8-12 hours at  
room temp.



**BAKE**

22-27 min.  
at 325 °F



Take frozen braided pastry out of package and place on a lightly greased 9"x13" metal pan or 11"x17" cookie sheet with edges. Set icing packet and directions aside.

Loosely cover frozen pastry with plastic wrap. Allow to thaw and rise at room temperature for 8-12 hours until about double in size (ideal room temp. is 72°F). Tip: lightly spray plastic wrap with cooking spray and place spray side down to prevent dough from sticking to plastic wrap. Place your pastry out in the evening, it will be ready to bake in the morning or vice-versa, place it out in the morning, it will be ready to bake in the afternoon / evening.

Remove plastic wrap. Bake at 325°F for 22-27 minutes or until golden brown. Oven temperatures vary so adjust time accordingly. Remove from oven and allow time to cool. Cut small hole in corner of icing packet and drizzle over top of braided pastry. Slice with electric knife or serrated knife.

**Drizzle with Icing & Enjoy!**