

DAVID'S COOKIES READY TO BAKE SAMPLER BAKING INSTRUCTIONS:

OVEN TEMPERATURES WILL VARY FROM OVEN TO OVEN

BAKING AND HANDLING INSTRUCTIONS FOR CINNAMON SCONES:

When you receive your David's Cookies Cinnamon Chip Scone dough, keep it in the freezer until ready to use. They can be stored in your freezer for up to 6 months. Place scones on a parchment lined or lightly greased sheet pan giving couple of inches of space between them. Let scone dough temper 10 or 15 minutes while your oven is pre-heating to 350°. The dough can be baked as is, or you can embellish with your own touch.

- To increase shine and make sugar stick brush egg wash or cream on top.
- Sprinkle with coarse granulated or any decorative or flavored sugar you want.
- Bake at 350° for 25- 30 minutes, or until lightly browned and springs back when you touch it.

BAKING & HANDLING INSTRUCTIONS FOR RASPBERRY RUGGALACH

When you receive your David's Cookies Raspberry Ruggalach dough, keep it in the freezer until ready to use. They can be stored in your freezer for up to 6 months.

Pre-heat conventional oven to 350°.

Gently break apart ruggalach where it is cut. Place on ungreased sheet pan or line with parchment paper for easy clean up allowing at least 2" space in between.

Bake ruggalach for 20- 25 minutes or until golden brown.

Shelf Life 5 days after it is baked, keep wrapped for freshness

BAKING & HANDLING INSTRUCTIONS PREFORMED CHOCOLATE CHUNK COOKIE DOUGH

When you receive your David's Cookies Chocolate Chunk cookie dough, keep it in the freezer until ready to use. They can be stored in your freezer for up to 1 year.

Pre-heat conventional oven to 350°.

Place cookies 2" apart on an ungreased cookie sheet. Bake at 350 degrees F on center oven rack for 9-11 minutes. Let cool for 15 minutes before removing from baking pan.

Information provided by David's Cookies