



**HAND FORGED
ARTISAN BREAD**

TAKE & BAKE ITEM

Morning Buns

The morning buns can be baked in the containers they came in. Keep the buns in the freezer until the day before baking.

The night before baking place in the refrigerator.

INSTRUCTIONS

Baking Day (Start two hours before baking)

1. Place the morning buns on the counter and let them proof for approximately 2 hours.
2. Preheat the oven to 350 degrees.
3. Place the morning buns on a sheet pan/cookie sheet (keep them in the individual paper containers).
4. When the oven is at 350, place in the middle rack of the oven and bake for 20 minutes.
5. Rotate the tray and put them back in oven for another 8 minutes. The buns should be golden brown at this point.
6. Let cool and peel out of the container.
(Optional: Roll in granulated sugar)
7. Enjoy!

*Note that every oven is a little bit different, so baking times might vary.