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| Allow your frozen pastry to thaw and rise for 8-12 hours, or until doubled in size. Then, bake for 22-27 min, cool, and ice for a great-tasting pastry! Each 1 lb. 6 oz. braided pastry will serve 11 people. Each 1 lb. 7 oz. pack of pastry rolls will serve 9 people. | | | | | | | | | | | | | | | | |
|  |  | | | | | | | | | | | | | | | |
|  | |  | | | | | |  | | | | Apple | Bavarian Creme | | Blueberry/cc | Cherry | Cinnamon | | Cinnamon Rolls | Cream Cheese | Herb and Cheese | Strawberry/cc | | $20 Donation | $40 Donation |  | | |
|  |  | | | | | | | | | | | Please check our website for ingredient and allergen information. | | |
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