

*** Freeze product immediately upon receipt. Do not refreeze once defrosted ***

Dessert Type	Serving Instructions	Shelf life in:	
		Freezer	Fridge
<i>Mousse Cakes</i>	Remove mousse cakes from freezer 2 hours before desired serving time. Place on serving plate, tray or platter. Immediately remove plastic collar (while still frozen). Place serving tray in refrigerator. Defrost for 2 hours under refrigeration. Enjoy with an espresso or your favorite liquor.	9 months	5 days
<i>Tetons</i>	Cakes must be frozen when the plastic is removed to avoid breakage. Place cake on a plate. Hold cut corners of mold with thumb and forefinger of each hand. Pull away from the center of the cake. To preserve optimum flavor and texture, defrost under refrigeration for at least 2 hours. Serve cake chilled but not frozen.	9 months	5 days
<i>Duos</i>	For best results, thaw in refrigerator for 2 hours before serving. For quicker results, thaw at room temperature for 30-45 minutes. Do not microwave. Garnish with your favorite fruit or edible decoration and enjoy!	9 months	5 days
<i>Tarts</i>	For best results, thaw in refrigerator for 2 hours before serving. We recommend not thawing our tarts at room temperature since it can compromise the flaky texture of the crust. Do not microwave. Garnish with a dollop of crème fraîche or, depending on the flavor, a fresh mint sprig or edible decoration and enjoy!	9 months	3-5 days
<i>Cheesecakes</i>	Defrost for 6-8 hours in refrigerator. Enjoy!	9 months	7 days
<i>Pineapple Upside Down</i>	Cool: Defrost for 2 hours in refrigerator. Enjoy! Warm: Place cake on baking pan and bake at 350°F for 8 minutes.	9 months	7 days
<i>Lava Cakes</i>	Conventional Oven – Place cake upside down on baking pan and bake at 350°F for 10 minutes or until the center becomes molten. Place plate over cake and slide a spatula under cake. Flip both spatula and cake over onto plate. Enjoy! Microwave – Heat frozen Lava Cake in microwave for 20-40 seconds. Enjoy!	9 months	7 days
<i>Crème Brûlées</i>	Classic Crème Brûlée: Sprinkle about 1 tablespoon of Turbinado sugar (a popular brand is Sugar in the Raw) over the crème brûlée while still frozen. Tilt the ramekin and rotate so the sugar covers the entire surface. Use a culinary torch to caramelize the sugar. Burn the sugar until it is golden brown. Let the torched crème brûlée rest for 10-20 minutes before serving. Crack with a spoon and enjoy. Crème Brûlée with Caramel Glace: Place ramekin in refrigerator for at least 2 hours. Open caramel packet. Squeeze contents onto the surface of the custard, beginning in the center. Empty entire packet, working out toward the edge. Allow an hour for caramel to spread – maintain under refrigeration. Tilt the ramekin and rotate so that the caramel covers the entire surface. Enjoy!	9 months	3-5 days
<i>Croissants</i>	Place the frozen croissants on a lightly buttered surface; parchment paper is also good. Let uncovered croissants to rise at room temperature (68°F-72°F) for approximately 9 hours, or overnight. After 9 hours you will notice that the croissants have grown much bigger. Preheat oven to 375°F. [Optional: for a glossier finish, make an egg wash by lightly beating 1 egg with 1 tablespoon cold water. Before placing the croissants in the oven, lightly brush them with the egg wash]. Bake croissants at 375°F for about 20 minutes until golden brown. A light brown color is a sign that the croissants are not thoroughly baked. Remove from oven and enjoy with your favorite tea or coffee.	4 months	N/A
<i>Macarons</i>	Defrost for 2 hours in refrigerator. Enjoy with afternoon tea or coffee!	9 months	3-5 days
<i>Biscuits</i>	Place frozen biscuits on a lightly buttered surface. Preheat oven to 350°F. Place the sheet pan in the center rack of the oven. Bake until golden brown for about 15-20 minutes.	9 months	N/A
<i>Sticky Buns</i>	Let sticky buns rise uncovered for 8 hours, without taking them out of the tray. Preheat oven to 350 degrees. Place the tray of sticky buns on a baking sheet and bake for 30 minutes or until tops are golden to dark brown (the baking sheet will catch any topping that drips off and prevent it from burning on the oven floor). Remove from oven and let stand for 1 minute before inverting tray onto a large plate. Lift off the tray and scrape any remaining topping over the sticky buns.	4 months	N/A
<i>Cannelés</i>	For best results, thaw cannelés in refrigerator for 2 hours. For quicker results, thaw at room temperature for 30-45 minutes. Canelés are best enjoyed warm. Preheat oven to 350 degrees. Place cannelés on a tray or baking sheet and bake for 5 minutes. Remove from oven and let stand for several minutes before serving.	9 months	N/A