



BLUE MOON
BAKERY

BAKING INSTRUCTIONS!

Chicken/veggie Pot Pies

- Bake at 375°F directly from the freezer for about 30-45 minutes (could take 60mins)
- Storage: store in the freezer. (can be refrigerated for 2-3 days).
- Bake on a pan to catch any drips (that way you don't have to clean your oven).
- Pies will be golden brown and filling will be bubbly when done. If they get too brown, just cover with foil.

Scones

- Bake at 350°F directly from the freezer for about 24-26 minutes.
- Storage: store in the freezer and bake from the freezer.
- Bake one or all of them; break apart before baking and space about 2 inches apart.
- You're looking for them to be golden brown and when you touch them they bounce back.

Buckles

- Bake 350°F for 45-60 mins or until toothpick comes out mostly clean.
- Storage: store in the freezer until the night before you bake it, then put it in the fridge.
- Bake directly from the fridge and remove the lid before baking.

Cinnamon Rolls

- Bake at 350°F for about 30-35 minutes or until internal temp is 185°F degrees.
- Storage: store in the freezer until the night before you bake them. Take out the night before baking and put them in the fridge.
- Morning/day of baking set on the counter at room temp for about - 15-30 mins (while oven is heating up). Also put the frosting on the counter to warm up. (I put it on the stove while the cinnamon rolls are baking, so it warms up a little more.)
- Remove the lid and plastic before baking. When done baking immediately frost with cream cheese frosting.

Pies (apple or berry)

- Bake 350°F for 60-90 minutes, 9" pies. Bake until bubbly.
- Storage: store in the freezer. Can be baked from freezer or fridge temp.
- Bake on a pan, in case there are any drips and to help the bottom crust bake nice and even.
- Foil over the crust if it starts to brown too soon.
- About convection: I tend to not like to use convection when baking these, it makes the crust brown too fast, you can cover the entire pie with foil for the first 20 minutes and try it, if you like.

Pie crust

Whatever your recipe says, do that.

Rollout cookie dough

- Bake 350°F time depends on how big of cookie you are making and how thick they are. I make them about 3" ish and they take about 9-12mins to bake.
- Store dough in the freezer or fridge. Fridge shelf life is about 7 days. Can be frozen for up to 6 months.

Hand Pies

- Storage: in the freezer for 6-9 months.
- From frozen, microwave 30 seconds then bake 350°F for 7-10 mins to crisp the crust.
- You can also thaw the night before in the fridge and heat in the oven 5-8 mins

Galettes (greek or berry)

- Storage: in freezer for 6-9 months.
- From frozen, bake 350°F for 20-25 mins.
- Fast heating, microwave 45 seconds then bake 350°F for 10-15 mins to crisp the crust.
- You can also thaw the night before in the fridge and then bake in the oven for 10-18 minutes.

Biscuits,

- Storage: in the freezer for up to 6 months.
- To heat, microwave 15 seconds at a time until they are nice and warm. You could also defrost them, via the microwave defrost setting. I like to toast them up a bit in the oven (350°F) after I microwave 5-7 mins.