



PREPARATION GUIDELINES

Note: heating times vary depending on equipment, these are guidelines only.

Crumble Crunch Apple Blossom[®], Caramel Apple Blossom[®], Apple Berry Blossoms[®]

Conventional oven – Remove from wrapping and place frozen blossoms on a sheet tray. Bake at 350°F for 15-20 minutes or until filling is heated through.

Commercial Microwave – Remove from wrapping and place frozen blossom on a microwave-safe plate. Heat on high for 45-50 seconds or until filling is heated through.



Apple Blossom[®] Double Filled 5.6 oz

Conventional oven – Remove from wrapping and place frozen blossoms on a sheet tray. Bake at 350°F for 20 minutes or until filling is heated through.

Commercial Microwave – Remove from wrapping and place frozen blossom on a microwave-safe plate. Heat on high for 60 seconds or until filling is heated through.

Chocolate Chip Fillookie

Conventional oven – Remove from wrapping and place frozen fillookies on a sheet tray. Bake at 350°F for 10-15 minutes or until center is hot.

Commercial Microwave – Remove from wrapping and place frozen fillookie on a microwave-safe plate. Heat on high for 40-45 seconds or until center is hot.



Key Lime Tart

From frozen – Remove from wrapping. Gently push the bottom of the cup to release the pie and place on a serving plate crust side down. Thaw in refrigerator for 45 minutes to 1 hour. Once thawed, serve within 48 hours.



Meyer Lemon Lava Cake

Conventional oven – Remove film from container and place frozen cakes in cups right side up on sheet tray. Bake at 350°F for 14-16 minutes. To serve, immediately invert cakes onto serving plates and remove cups.

Commercial Microwave – Remove film from container and place frozen cake in cup right side up on a microwave-safe plate. Heat on high for 35-40 seconds. To serve, immediately invert cake onto serving plate and remove cup.





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Pineapple Upside Down Cake

Conventional oven – Remove film from container and place frozen cakes in cups right side up on sheet tray. Bake at 350°F for 14-16 minutes. To serve, immediately invert cakes onto serving plates and remove cups.

Commercial Microwave – Remove film from container and place frozen cake in cup right side up on a microwave-safe plate. Heat on high for 40-45 seconds. To serve, immediately invert cake onto serving plate before removing cup.



Butter Toffee Sticky Cake

Conventional oven – Remove film from container and place frozen cakes in cups right side up on sheet tray. Bake at 350°F for 14-16 minutes. To serve, immediately invert cakes onto serving plates and remove cups.

Commercial Microwave – Remove film from container and place frozen cake in cup right side up on a microwave-safe plate. Heat on high for 45-50 seconds. To serve, immediately invert cake onto serving plate and let sit for 1 minute before removing cup.



Molten Chocolate Lava Cake

Conventional oven – Remove film from container and place frozen cakes in cups right side up on sheet tray. Bake at 400°F for 14-16 minutes. To serve, immediately invert cakes onto serving plates and remove cups.

Commercial Microwave – Remove film from container and place frozen cake in cup right side up on a microwave-safe plate. Heat on high for 45-50 seconds. To serve, immediately invert cake onto serving plate and remove cup.



Molten Chocolate Lava Cake 3.8 oz

Conventional oven – Remove film from container and place frozen cakes in cups right side up on sheet tray. Bake at 400°F for 14-16 minutes. To serve, immediately invert cakes onto serving plates and remove cups.

Commercial Microwave – Remove film from container and place cup upside down on a microwave-safe serving plate. Heat on high for 45-50 seconds. Let sit for 1 minute, then remove cup and serve.



White Chocolate Molten Lava Cake 3.8 oz

Conventional oven – Remove film from container and place frozen cakes in cups right side up on sheet tray. Bake at 400°F for 14-16 minutes. To serve, immediately invert cake onto serving plates and remove cups.

Commercial Microwave – Remove film from container and place cup upside down on a microwave-safe serving plate. Heat on high for 45-50 seconds. Let sit for 1 minute, then remove cup and serve.

