

# **Elephant Ears**



## **Baking & Handling Instructions**

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## Baking & Handling Overview

Item Code	Product Description	PK/Size
305102	CINNAMON ELEPHANT EAR DO.	36/5 OZ.

- 1) Storage – Keep Elephant Ears frozen at 0° or below until ready to use.
- 2) Remove desired amount of Elephant Ears from freezer.
- 3) Place on full sheet pan w/pan liner in a 2X3 configuration. Sugared Side up.
- 4) Place into oven and bake while still frozen.
- 5) Using chart below as guideline bake as instructed.
- 6) Cool completely before finishing or packaging.

Oven & Recommended Temp.	Estimated Bake Time
Rack/Deck Oven-350°-375°	20-25 minutes <i>(bake from frozen state)</i>
Convection Oven – 325°-340°	20-25 minutes <i>(bake from frozen state)</i>



Step 1



Step 2



Step 3



Step 4



Finished Product

## ELEPHANT EAR SPIN OFF RECIPES;



### Filling Suggestions

- Cream Cheese
- Chopped Apple
- Raspberry

### Topping Suggestions

- Powdered Donut Sugar
- Powdered Cinnamon Sugar
- Donut Glaze
- White Roll Icing

## Filled Flips

- 1) Place desired amount of elephant ears on pan-lined baking sheet (sugared side down) and allow to thaw for approximately 30 minutes.
- 2) Place 1 ½ Oz. of desired filling on bottom half of elephant ear centered between the edges.
- 3) Fold Elephant Ear over in half and press edges firmly together with you fingertips.
- 4) Bake Flips in a pre-heated 350°-375° oven for approximately 25-35 minutes. (Oven times and temperatures may vary)



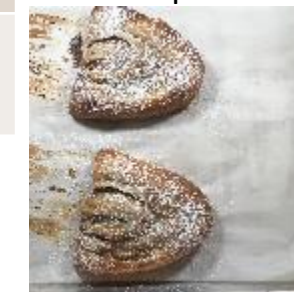
Step 1



Step 2



Step 3



Step 4

## ELEPHANT EAR SPIN OFF RECIPES:



Step 1



Step 2



Step 3



Step 4

### Pinwheels

1)	Place desired amount of elephant ears on pan-lined baking sheet (sugared side down) and allow to thaw for approximately 30 minutes.
2)	Using a bench scraper cut 4 slits from outer edge toward center (approximately 2"-2 1/2")
3)	Fold 1 corner of each of the 4 sections into the center and place ¼ Oz. of filling in center of pinwheel.
4)	Bake Pinwheels in a pre-heated 350°-375° oven for approximately 25-35 minutes. (Oven times and temperatures may vary)

#### Filling

#### Suggestions

- Cream Cheese
- Chopped Apple
- Raspberry

#### Topping

#### Suggestions

- Powdered Donut Sugar
- Powdered Cinnamon Sugar
- Donut Glaze
- White Roll Icing

## PACKAGING OPTIONS



### Single Serve

Place on Bakery Display Trays  
& Sell out of Service Case.

### 2 Count Packaged

Lipari Code #866400 Dart Clear Hinged Container =  
250/ 9"X7"X3.1"  
(For Elephant Ears, Flips, Or Pinwheels)

- *Polybags are not recommended as it tends to make the puff pastry soggy.*