



# Blondie Bakes' Ready-to-Bake Cookie Dough

(Frozen Cookie Dough Roll | Makes 10-12 Cookies)

## Classic Chocolate Chip Cookies & White Chocolate & Cinnamon Cookies

(\*\*Same instructions apply for our Gluten-Friendly Cookie Dough\*\*)

Preheat the oven to 180°C.

Roll the Cookie Dough into 12 balls

Flatten the dough balls slightly

Bake @180°C for 7 minutes

Allow to cool and enjoy!

For larger or smaller cookies, set the oven at 180°C and adjust the baking time.

Storage: Keep Refrigerated - DO NOT Refreeze | CONTAINS RAW EGG

### Notice!

Please note, we bake everything on site. If you suffer from severe Wheat Flour, Dairy, or Nut allergies, we caution against consuming our products.



## Blondie Bakes' Easy-Bake Cookie Mix

(Layered Dry Ingredients | Add Butter & Egg | Makes 10-12 Cookies )

### Classic Chocolate Chip Cookies & White Chocolate & Cinnamon Cookies

(\*\*Same instructions apply for our Gluten-Friendly Cookie Mixes\*\*)

Preheat the oven to 180°C.

Melt 90g of Butter.

Allow to cool.

Whisk melted Butter with 1 Egg.

Combine Blondie Bakes' Cookie Mix with Butter & Egg mixture.

Mix well.

Form dough into balls and bake at 180°C for 7 minutes.

For larger or smaller cookies, set the oven at 180°C and adjust the baking time.

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## Blondie Bakes' Hot Chocolate Mix

(Use all of the mix at once or portion to your liking! | Serves 6)

Remove Marshmallows from jar - Set Aside

Warm 1,5l of Whole Milk or Milk of your choice

Add remaining contents of jar to warm Milk

Mix until well dissolved

Divide into 6 servings and top with Marshmallows

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## Blondie Bakes' Fluffy American Pancake Mix

(Dry Ingredients | Add Egg & Milk of your choice | Makes 10-12 Cookies )

Heat a non-stick pan over medium heat

Weigh 175g Flour Mixture (about ½ of the bag)

Combine Flour Mixture with 1 Egg and 190ml Piimä (or milk of your choice)

Mix all ingredients together.

Allow some small lumps to remain.

Pour ½-1 dl Pancake Batter onto heated pan

Flip when bubbles form. Cook both sides until golden brown.

(\*\*Same instructions apply for our Gluten-Friendly Pancake Mix\*\*)

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## Blondie Bakes' Ready-to-Bake Classic Apple Pie

(Frozen | Ready to Bake Pie | Serves 6)

Preheat the oven to 180°C.

Remove Pie from Sealed Packaging

Place on Baking Tray

Brush with Egg and Sprinkle Cinnamon Sugar on top (optional)

Bake @180°C for 50-65 minutes

Remove after juices have bubbled rapidly for 5 minutes

Allow to cool completely and enjoy!

Storage: Keep Refrigerated - DO NOT Refreeze

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## Blondie Bakes'

# Cinnamon Rolls with Cream Cheese Frosting

(Frozen | Defrost to Eat | Serves 6)

Preheat the oven to 125°C.

Remove Cinnamon Rolls from Sealed Packaging - Place on Baking Tray

Defrosted: Warm @125°C for 5-7 minutes

Frozen: Warm @125°C for 8-10 minutes

Set aside Cream Cheese Frosting in piping bag to come to Room Temperature

Remove Cinnamon Rolls from the oven

Decorate with Cream Cheese Frosting and enjoy!

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