

BUTTERBRAID/FROZEN COOKIE DOUGH

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THIS IS OUR SPRING FUNDRAISING EVENT. WE HAVE RUN THIS EVENT FOR THE PAST TWO YEARS. WE RAISED OVER \$2,300. LOOK FOR INFORMATION TO BE SENT HOME IN YOUR CHILD'S TAKE HOME TUESDAY.

What is a Butter Braid Frozen Pastry?

Treat yourself to the homemade taste of a Butter Braid pastry! Each pastry is a hand-braided treat filled with your choice of 6 delicious flavors: [Bavarian Cream](#), [Apple](#), [Blueberry Cream Cheese](#), [Cinnamon](#), [Cream Cheese](#) or [Raspberry](#). Made with 100% real butter and only the finest ingredients, your taste buds will surely thank you!



Baking & Handling Tips

So Easy to Enjoy!	Let rise 10-12 hours till double in size.
Note: It is best to store the pastries in a deep freezer.	Set out at bedtime, bake in the morning! Or - set out first thing in the morning to bake for the evening meal!
	Homemade taste with very little work!

* For Nutrition Facts and Ingredients, Click on the flavors above

Classic Breaks Cookie Dough

For a quick dessert or between-game snack, just reach for Classic Breaks – the ready-to-go cookie dough! These delicious cookies come in 5 easy to bake flavors; [Chocolate Chip](#), [White Chocolate Macadamia Nut](#), [Sugar](#), [Oatmeal Raisin](#) and [Peanut Butter](#). Classic Breaks is frozen pre-portioned cookie dough that consumers love. Simply Break and Bake for a delicious warm snack. For nutrition Facts and ingredients, Click on the flavors above.

So Easy to Enjoy!	Preheat oven to 325°. Break desired cubes from the sheet of dough. Place cubes 2" apart on lightly sprayed cookie sheet. Bake until slightly brown around edges, approximately 12 – 14 minutes. Ovens vary so adjust time and temperature accordingly. DO NOT OVER BAKE. Cubes will round while baking. Let cool a few minutes on cookie sheet. Remove and enjoy!
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