



Puff Pastry HOW-TO'S



LEARN HOW TO MAKE
A CUPS RECIPE



400°F

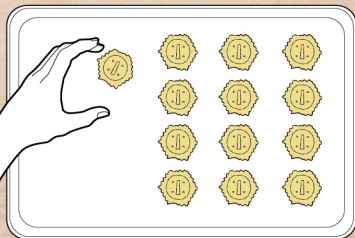
- 1 PREHEAT** oven to 400°F.
Important: Oven must be preheated.

1 2 3 4 5 6



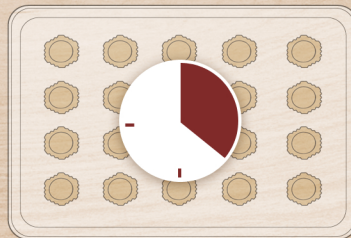
- 2** Remove all wrapping.
BREAK along pre-scored lines to separate pastry cups.

1 2 3 4 5 6



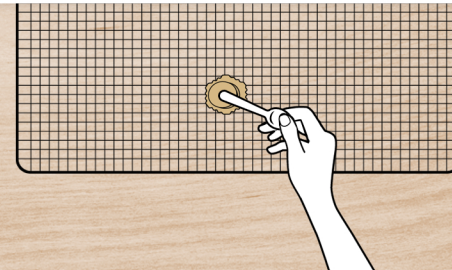
- 3 PLACE** cups on ungreased baking sheet with "tops" up.
Place baking sheet in middle oven rack.

1 2 3 4 5 6



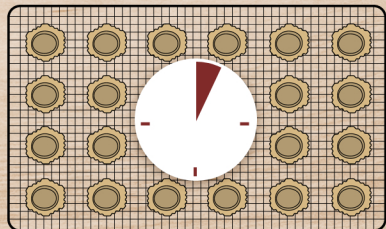
- 4 BAKE** 20 minutes or until golden brown and puffed.

1 2 3 4 5 6



- 5** Using end of wooden spoon handle, **PRESS** centers of hot
pastry cups down into bottom of cups.

1 2 3 4 5 6



- 6 COOL** on wire rack 5 min. For warm fillings, use immediately.
For chilled, cool 5 min. more.

1 2 3 4 5 6



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