



Blondie Bakes' Ready-to-Bake Cookie Dough

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

Classic Chocolate Chip Cookies & White Chocolate & Cinnamon Cookies

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

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.

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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

Bake @180°C for 50-65 minutes

Remove after juices have bubbled rapidly for 5 minutes

Allow to cool completely and enjoy!

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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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