



CHEESE ROLL™



STEP 1: Preheat oven to 400° F. While oven is preheating, stack two baking sheets, one on top of the other. Place provided parchment paper on the top baking sheet, then place pastries on parchment paper and make sure pastries have at least ½" of space between each piece to bake evenly.

STEP 2: Place the two baking sheets in the middle of the oven. Bake pastries 20-30 mins. in a conventional oven, 15-20 mins. for convection, or until golden brown. Because all ovens vary, check the pastries 5 mins. before the recommended baking time.

STEP 3: When pastries are done, remove them from the oven. Let the pastries cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

PORTO'S FUN FACT: *The Cheese Roll is Porto's most popular pastry selling millions of pieces every year.*