

## **be the baker**

*frozen butter, chocolate, mixed*

The afternoon/night before you're wanting to bake your pastry, place them evenly spread (remember they'll triple in size so give some space) on a baking tray, line with baking paper. Place a bag over the tray and put the tray in the fridge to defrost and slightly prove.

The morning of the bake, take the pastries out of the fridge 2 hours before and, whilst still placed inside the bag, leave in a warm area until the pastry is nearly doubled in size.

Once doubled in size, pre heat your fan forced oven to 220c. Once ready, place your tray in the oven, along with a small bowl of water (will generate steam but don't worry if you forget) and turn your oven down to 175c. Leave the door closed for approximately 15 minutes before checking your pastry. Take them out when they're nice and golden all over.

Happy baking x