



Bake in Advance Program



Pillsbury Bake in Advance



- Pillsbury Freezer to Oven Baked Goods are simple to use and now are provide even more flexibility for your operation!
- The Pillsbury Bake in Advance Program allows you serve fresh, great tasting baked goods, while managing labor shortages or planning complexities!
- By baking Pillsbury Baked Goods and simply freezing the products, you can:
 - Manage labor complexities (labor shortages, unskilled labor, availability during parts of the day)
 - Provide a quality baked good anytime for your guest or resident = high satisfaction!
 - Have flexibility to use only what you need to help reduce food costs and waste!
 - Manage your budget versus more expensive individually wrapped baked goods

Pillsbury Freezer to Oven Baked Goods



Pillsbury™ portfolio meets operator and consumer needs

- A broad portfolio of Ready-to-Bake products that are easy to use and require minimal labor
- Our products consistently deliver on the attributes that consumers desire for crave-able indulgence: Aroma and Appearance
- All muffins, cinnamon rolls and scones are made with no artificial flavors, no colors from artificial sources and are PHO free

Muffins



Available in pails, tubesets and Place & Bake pucks!

Cinnamon Rolls



Available in various shapes, sizes and flavors!

Scones



Available in various sweet and savory flavors...and variety packs!

How Does Pillsbury Bake in Advance Work

Follow these simple steps:

- 1 Plan your menu and quantity of baked goods needed for a period of time
- 2 Bake the Pillsbury Freezer to Oven Baked Goods when you have the time!
- 3 Freeze the baked product for future use.
- 4 Simply, remove the baked product from freezer, **thaw and serve!**



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Planning



- Pillsbury Freezer to Oven baked goods can be baked and stored frozen for up to 30 days, which allows you to plan and baked ahead!
- Our Freezer to Oven products are very easy to bake – you don't need to have a skilled baker, which allows you to use different labor options available to you each week!
- Baking can take place at "off-hours" to allow you flexibility.
- The Pillsbury Bake In Advance process only takes about an 1 - 1.5 hours* to:
 - Plan
 - Bake and Cool
 - Package and Freeze



Less than 2 hours to be ready for the week...or longer!

Considerations

- Calculate how many baked goods you are selling per day and plan for the week or even up to a month
 - Utilize your POS system reports to determine how many baked goods you use/sell daily and bake according to that number
 - Use weekly cash register receipts to determine amount of baked goods needed
- Batch bake your product :
 - For operations with ample freezer space, bake every 2 weeks or even monthly!
 - For smaller freezer space, bake all your needs once per week to maximize your labor

* Depends type and quantity of products baked

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Bake and Cool



- It's all simple to bake using Pillsbury!
 - **Pillsbury FTO Cinnamon rolls and Scones-** place frozen on a sheet pan to bake...no need to thaw or proof!
 - **Pillsbury Muffin Batter-** thaw, place in muffin pans and bake
- Bake products to doneness. Use instructions on the case, as an indication to when the product should be baked.
- After the items are baked, allow product to cool completely (typically 25-35 minutes)

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Wrapping and Freezing



- Retaining the moisture of the baked product during freezing is critical to having a fresh product when serving
- Once products are completely cooled, follow these easy instructions to freeze:

Wrapping Options:

- In ideal situations, place baked goods on a baking rack and cover with pan cover or freezer bag
- If freezing in a sheet pan, simply use a sheet pan cover.
- Individually wrapped baked goods will add to shelf life and make it easier when you want to serve the product!
 - Tightly wrap the items in plastic wrap and place in freezer
 - For easier use, determine amount of product you plan to use each day and wrap that amount together for easy removal from freezer

Storage:

- Do not stack baked goods to prevent crushing
- Store like items together to prevent flavor transfer.
- Product can be stored In: Sheet Pans, Hotel Pans or Containers with sealable lids (this would work if you need to stack)
- Baked product that is covered and maintained in a freezer that is 0 degrees or colder will be good for 30 days!



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Thaw and Use!



- When you want to serve the product, simply remove the needed quantity from the freezer and serve!
- Remember to re-cover the remaining baked goods in the freezer, so they retain their moisture!
- There are a few different options for you to prepare the products for use:
 - Frozen to Ambient – Pull product from the freezer and allow to thaw for about an hour. To save time, you could remove the product from the freezer before you leave the night before and allow it to thaw overnight, ensure it is covered.
 - Freezer to Microwave: If you would like to warm the product prior to serving, simply remove the quantity you want to serve from the freezer and reheat in microwave to thaw from 30-45 seconds.
 - Freezer to Oven: Another option for heating is to use an oven, simply place on a sheet pan or bakeable tray. Preheat your oven 300°F for Convection Oven and 350°F Standard oven and reheat per recommendations below.

Product to be Reheated	Convection Oven 300°F	Reel/Conventional Oven 350°F
Cinnamon Rolls	6-8 minutes	10-12 minutes
Scones	6-8 minutes	10-12 minutes
Muffins	8-10 minutes	12-14 minutes



BONUS

Versatility



Pillsbury Baked Goods are great options to meet the needs of your operations! There are many additional ways other to use our Pillsbury Baked Goods products to delight your guests.... and save you money! Try these simple things:

1. Pillsbury Baked Goods can be used for small sizes!
 - Cinnamon Rolls come in a variety of sizes....as small as a 1 oz. roll!
 - Scones can easily be cut in $\frac{1}{2}$ or $\frac{1}{4}$ to make a bite-sized product.
 - Muffin Batters are easy to portion for mini-muffins or make a loaf and utilize the slices!
2. Pillsbury Baked Goods are versatile – you can easily make other products, with just a few small steps!

Muffins



Loaves



Coffee Cake Squares

Cinnamon Rolls



Cobblers



Bread Pudding

Scones



Biscotti



Bear Claws

You can find many more recipes and versatility options at generalmillscf.com!

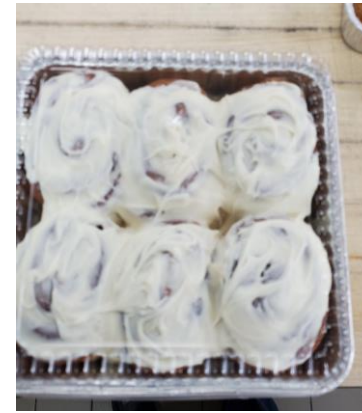
Muffins

- Muffin batter can be sprinkled with coarse sugar and various toppings before baking for additional texture
- Muffin batters can be baked in foil pans to create coffeecakes for on the go



Cinnamon Rolls

- Brush Cinnamon rolls with a simple syrup immediately out of the oven to seal in the moisture and create a shiny finish
- If freezing your cinnamon rolls, it's better to ice after you freeze
- Cinnamon rolls can be bake in foil pans for on-the-go service



Scones

- Scones can drizzled with melted vanilla icing for finishing



BONUS

Packaging Suggestions



- Boats and Clam shells
- Parchment sleeves
- 8x8 foil pans with lids can be used to bundle baked for cinnamon rolls and muffin batters to sell
- Foil muffin pans with lids can be bundled as well



Thank You!



For more information on how Pillsbury's Bake in Advance program can work for you, contact your General Mills Foodservice Sales Representative!