

# PREPARATION AND BAKING INSTRUCTIONS

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## CAUTION! DRY ICE WARNING

Dear Customer,

Your food item ships frozen with **dry ice**. The dry ice **may** have already evaporated during shipping. This is normal. **Please take care not to touch any remaining dry ice with bare hands.**

Dry ice requires careful handling. Please follow our instructions, when handling dry ice.

To remove your food item, please follow the instructions.

### OPENING INSTRUCTIONS:

1. Carefully remove the dry ice packaging with gloves ON and place on top of the Styrofoam lid.
2. Remove the food item and immediately place in the freezer or refrigerator. Will keep in freezer up to one month.
3. To dispose of the dry ice, place the dry ice packaging inside the Styrofoam box with the lid off in a well-ventilated area. The dry ice will evaporate.

- ⚠ Do not touch dry ice without gloves
- ⚠ Do not touch to skin, eyes or mouth
- ⚠ Do not eat
- ⚠ Do not put in drinks
- ⚠ Do not inhale
- ⚠ Keep away from children

### MONKEY BREAD PREPARATION & BAKING INSTRUCTIONS:

NOTE: If your kitchen is cold, it will make it difficult for your bread to rise the next day. You can place the bread above a warm oven or in a warm place in your kitchen OVERNIGHT.

1. Take bread out of plastic bag and set on counter to thaw and rise overnight. Thaw butter overnight in the refrigerator.
2. NOTE: If your kitchen is cold, it will make it difficult for your bread to rise. You can place the bread above a warm oven or in a warm place in your kitchen OVERNIGHT.
3. Preheat oven to 350°F
4. Bake for 20-25 minutes or until golden brown.
5. Serve warm with butter.

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### CAKE SERVING INSTRUCTIONS:

Thaw in refrigerator overnight, or place on serving plate 3 hours prior to serving and let thaw on table.