

# Baking Instructions

## Take & Bake Galette

Pre-heat oven to 450°. Put Galette (either still frozen or thawed) on a cookie sheet in the center of the oven and drop temperature to 425°. Bake for 10 minutes. Drop temperature to 375°. Bake for an additional 40-50 minutes until filling is bubbly and crust turns a deep golden brown. Time may vary due to oven temperature variations.

## Pie Dough

For best results, thaw the dough overnight in the refrigerator. Roll out the thawed but still cold dough on a lightly floured surface into an 1/8 inch thick round. Place into your pie pan, trim and crimp the edge of the pastry as desired. Chill in the refrigerator for at least 30 minutes before continuing.

**For a crust to be baked with the filling:** Follow your pie recipe for the filling and for oven temperature and baking time.

**For a pre-baked pie crust:** Pre-heat oven to 375°. Lay a piece of parchment paper or aluminum foil over the pastry, fill with pie weights or dried beans. Bake until the edges start to brown. Remove parchment paper and weights and continue to bake until the pastry turns a light golden color or a deeper amber for a fully baked shell. Cool completely before filling.

## Sugar Cookie and Molasses Cookie Dough

Preheat oven to 350°. Roll out dough to 1/4 inch thickness. Cut into desired shapes. Bake on a greased or parchment paper lined cookie sheet for approximately 10 minutes or until light brown around the edges. Remove from oven, cool completely. Decorate as desired.

## Brioche Rolls

Thaw overnight in the refrigerator or for 1 hour at room temperature. Pre-heat oven to 350°. Remove rolls from plastic bag. Bake for 10-20 minutes or until hot.

## Garlic Striata Bread

Thaw overnight in the refrigerator. Pre-heat oven to 350°. Remove bread from packaging. Bake for 10-15 minutes or until warm. Optionally after baking, you may broil the top for a few minutes for additional golden color.

## Berry Crumb-Cake and Citrus Shortcakes

Thaw overnight in the refrigerator or for 1 hour at room temperature. May be served at room temperature. To serve warm: pre-heat oven to 350°. Remove Crumb-Cake or Shortcake from plastic bag. Bake for 10-20 minutes or until warm.

## Pumpkin Cinnamon Rolls (available seasonally)

Pre-heat oven to 350°. Remove from plastic bag. Bake for 12-15 minutes. Remove from oven and spread on cream cheese frosting. Best served while still warm.

## Take & Bake Pumpkin Pie (available seasonally)

Pre-heat oven to 350°. Remove frozen pie shell from plastic bag and fill with the pumpkin filling. No need to thaw the crust; use all the filling. Bake for 60-80 minutes depending on your oven. Let baked pie cool at least 3 hours or overnight before serving.

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