

Mette Munk

Authentic Danish Pastries



Apple Crown

48 x approx. 100 g + 2 x 150 g white icing | Net weight: 5100 g

Preparation instructions:

- Do not consume raw pastry.
- Keep frozen at -18°C, do not refreeze.

Baking instructions:

- Preheat oven to 180°C.
- Remove frozen product from packaging and place on a baking tray with baking paper in the middle of the oven.
- Bake, from frozen, for 18 minutes until heated through and golden.
- Do not use steam in the oven.
- Let cool for 30 minutes before decorating with white icing provided.
- Consume within 24 hours.

Ingredients:

Wheat flour, margarine (vegetable oils (palm, canola), water, salt, emulsifier (471), acidity regulator (330), natural flavour), water, apple (13%), sugar, free range **egg** yolk, yeast, stabilisers (401, 440, 406), glazing agent (953), modified starch (1414), whole **milk** powder, salt, emulsifier (472e), dextrose, acidity regulators (327, 330, 300), **almond** flour, enzymes (**wheat**). Icing: Sugar, water, glucose syrup, cocoa butter.

Contains: Wheat, gluten, egg, milk, almonds.

May contain: Pecan nuts, hazelnuts.

Nutrition Information

Servings per package: 48

Serving size: 91 g approx. (1 baked crown with icing)

	Avg. Qty. per Serving (baked product with icing)	Avg. Qty. per 100 g (baked product with icing)
Energy	1520 kJ	1670 kJ
	(363 kcal)	(399 kcal)
Protein	3.6 g	4.0 g
Fat, total	21.8 g	24.0 g
- saturated	8.9 g	9.8 g
Carbohydrate	38.2 g	42.0 g
- sugars	15.5 g	17.0 g
Sodium	108 mg	120 mg

Product Code:

MDPAC10048