

Baked
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Mette Munk

Authentic Danish Pastries



Custard Bar

12 x approx. 450 g | Net weight: 5400 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 the bar, in its aluminium mould, directly on a baking tray in the middle of the oven.
- Bake, from frozen, for 20-30 minutes until heated through and golden.
- Do not use steam in the oven.
- Consume within 24 hours.

Ingredients:

Water, **wheat** flour, margarine (vegetable oils (palm, canola), water, salt, emulsifier (471), acidity regulator (330), natural flavour), sugar, custard powder (sugar, modified starch (1414), whey powder (**milk**), skim **milk** powder, coconut oil, stabilisers (401, 516, 450), glucose syrup, **milk** protein, natural colour (160a)), sugar pearls (4%), free range **egg** yolk, yeast, **hazelnut** flakes (1%), modified starch (1414), stabiliser (440), salt, emulsifier (472e), dextrose, acidity regulator (300), enzymes (**wheat**).

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

May contain: Pecan nuts, almonds.

Nutrition Information

Servings per package: 48

Serving size: 96 g approx. (¼ baked bar)

	Avg. Qty. per Serving (baked product)	Avg. Qty. per 100 g (baked product)
Energy	1650 kJ	1720 kJ
	(395 kcal)	(411 kcal)
Protein	3.8 g	4.0 g
Fat, total	23.9 g	24.9 g
- saturated	9.5 g	9.9 g
Carbohydrate	40.5 g	42.2 g
- sugars	17.0 g	17.7 g
Sodium	121 mg	126 mg

Product Code:

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