



BAKING INSTRUCTIONS

PAPA'S NEW YORK'S FAMOUS FOOD SPECIALTIES®

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What are Papa's Knishes?

Handful of Goodness! It's made with healthy and delicious vegetables and potatoes that are wrapped in dough and baked until golden brown.

When do you eat Papa's Knishes?

When You're Hungry! For lunch, as a snack or with your dinner.

How do you eat Papa's Knishes?

Papa's Knishes are best when warmed first and then eaten. Replace your vegetable with one of Papa's knishes. They can be topped with melted cheese, salsa, sour cream, mustard, or your favorite chili. Or just pick it up and eat. They are delicious just the way they are!

Time and Temperature May Vary

Papa's Deli Size Knishes – Baked

Conventional Oven: Place on parchment lined baking sheet in pre-heated 375° oven for 18-20 minutes or until warm throughout.

Microwave: Heat approximately 90 seconds per knish or until center is hot.

Shelf Life: 7 days refrigerated. 6 months frozen.

Papa's Sweet Dessert Knishes – Baked

Conventional Oven: Place on parchment lined baking sheet in pre-heated 375° oven for 18-20 minutes or until warm throughout.

Microwave: Heat approximately 90 seconds per knish or until center is hot.

Shelf Life: 7 days refrigerated. 6 months frozen.

Papa's Deli Size Knishes – Unbaked

Conventional Oven: No retarding or proofing necessary. Place on parchment lined baking sheet and brush with egg wash. Then bake in pre-heated 375° oven for 25 minutes or until golden brown.

Shelf Life: 7 days refrigerated (after baking). 6 months frozen.

Papa's Mini Cocktail Size Knishes – Baked

Conventional Oven: Place on parchment lined baking sheet in pre-heated 375° oven for approximately 13-15 minutes or until warm throughout.

Microwave: Heat approximately 30 seconds or until center is hot.

Shelf Life: 7 days refrigerated. 6 months frozen.

Papa's Mini Cocktail Size Knishes – Unbaked

Conventional Oven: No retarding or proofing necessary. Place on parchment lined baking sheet and brush with egg wash. Then bake in pre-heated 350° oven for 15-20 minutes or until golden brown.

Shelf Life: 7 days refrigerated (after baking). 6 months frozen.

Papa's Traditional Square Cut Rugelach – Baked

Thaw: For approximately 30 minutes at room temperature.

Heating is Optional.

Conventional Oven: Heat until warm throughout.

Microwave: Heat until warm throughout.

Shelf Life: 7 days refrigerated. 6 months frozen.

Papa's Traditional Square Cut Rugelach – Unbaked

Conventional Oven: Place on parchment lined baking sheet face up and bake in pre-heated 350° oven for 25 minutes or until golden brown.

Shelf Life: 6 months frozen.

Papa's Outrageous Blintzes – Unbaked

Thaw: For best results, defrost overnight in refrigerator. Put the case as is into the refrigerator, or put on baking sheet while frozen, cover well and refrigerate overnight.

Pan Fried: Spray with non-stick spray or brush with a small amount of margarine, oil or butter. Heat for approximately 4 minutes then turn for 2 minutes on low heat or until golden brown.

Conventional Oven: Spray with non-stick spray or brush with a small amount of margarine, oil or butter (optional). Then place up to two layers high (single layer is best) on baking sheet. Cover with foil and place in pre-heated 275° oven for approximately 45 minutes or until heated throughout and serve.