



## ELEPHANT EARS PASTRY IDEAS

### What You'll Need:

Bake'n Joy Cinnamon Elephant Ear Pastry (#9575209)  
 Bake'n Joy Lustre Glaze (#5111443)  
 Bake'n Joy RTU White Dip (#5130422)  
 Bake'n Joy bakeable fillings  
 Sheet pan and parchment  
 Rolling pin and pastry board  
 Knife and scraper  
 Pastry Bag  
 Flour

### First, prepare the dough:



1. Carefully scrape sugar from elephant ears. Discard sugar.

**2. IMPORTANT: Allow elephant ear dough to sit 45-60 minutes before shaping into pastry.**



3. After dough rests for 45-60 minutes, flour both sides of elephant ears on a floured pastry board. Pastry is now ready.

## TURNOVER



1. Cut the ends off a floured elephant ear to square it.



2. Lay the cut end on top of the square of dough.



3. Roll the ends into the square of dough.



4. Fill with a bake-able fruit filling.



5. Fold, press edges together to seal pastry, and score the top.

6. Bake at 350° F for approximately 20-24 minutes. When cool, brush with Lustre Glaze and string with RTU White Dip.

## ICED DANISH



1. Cut a floured elephant ear into two equal pieces, rolling each piece to look like the piece on the right.



2. Twist together the two pieces as shown above.



3. Wind the twisted piece into a circle.



4. Fill center with bakable fruit filling.

5. Bake at 350°F for approximately 20-24 minutes. Once cooled, brush with LustreGlaze and string with RTU White Dip.

## PASTRY BRAID



1. Cut a floured elephant ear into three equal pieces, leaving the top inch or two uncut.

2. Braid the dough. Your finished braid should look like photo #3. Tuck ends under and press to seal.

3. Bake at 350°F for about 18-22 minutes. Once cooled, brush with Lustre Glaze and top with chopped nuts.

## FOLDOVER



1. Roll out a floured elephant ear.



2. Deposit bakeable fruit filling and fold over. Pinch dough ends completely to seal, as shown in photo #3.



3. Bake at 350°F for approximately 20-24 minutes. When cool, brush with LustreGlaze and string with RTU White Dip.