Bake'n Joy

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. Disgard sugar.

2. IMPORTANT: Allow elephant ear dough to sit 45-60 minutes before shaping into pastry.
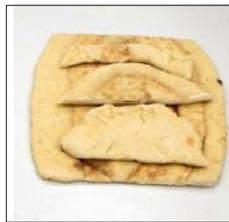
3. After dough rests for 45-60 minutes, flour both sides of elephant ears on a floured pastry board. Pastry is now ready.

TURNOVER

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

2. Lay the cut ends 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 the piece on the right.

2. Twist together the two pieces as shown above.

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

3. Wind the twisted piece into a circle.

4. Fill center with bakable fruit filling.

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 Lustre Glaze and string with RTU White Dip.