

MADE
IN
OLD
STEAD

EASTER SWEET TREATS



SERVING INSTRUCTIONS

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What's Included...

Dark Chocolate & Coffee Cookies

Allergens: **Milk, Soybeans, Wheat, Egg** | Use within: 3 Days

Cooking Instructions:

Pre-heat oven to 180°C (160°C Fan).

Remove cookie dough balls from packaging and place on a parchment lined baking tray. Place in centre of oven and bake for 12 minutes. With 4 minutes remaining, turn the tray 180°, place back in oven and continue to cook until golden. Remove from oven, place on a cooling rack and allow to cool slightly before serving.

Apple Mint Fudge

Allergens: **Milk, Sulphites, Soybeans** | Use within: 5 Days

Salted Caramel Truffles

Allergens: **Milk, Sulphites, Soybeans** | Use within: 5 Days

Blondie Bites

Allergens: **Milk, Sulphites, Soybeans, Wheat** | Use within: 5 Days

Honey & Date Flapjack

Allergens: **Milk, Sulphites** | Use within: 5 Days

Sour Cherry Nougat

Allergens: **Egg, Nuts, Sulphites**, May Contain: **Peanuts, Sesame, Cereals Containing Gluten** | Use within: 5 Days

For allergens, please see in **bold**.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergies in our dishes. Keep all food refrigerated, unless stated otherwise.

Made In Oldstead Ltd | enquiries@madeinoldstead.co.uk