



## Recommended Baking Procedures

### For All Ovens:

- Check every oven's temperature with a Calibrated Oven Thermometer.
- If the oven has a draft or vent, make sure it is in the OPEN position.
- If the oven has a variable speed fan, use the lowest speed setting.
- If the oven has steam capability, make sure it is OFF

### Storage:

- Product to be baked MUST be thawed before baking (for best results).
  - Shelf Life in freezer is 12 months; in refrigerator, 12 weeks.
  - KEEP BAG CLOSED TO PREVENT DRYING OF PRODUCT.
- If you are having a problem with dryness, spot check the opened boxes of dough for an open bag!

### Types of Ovens:

Convection: 300°F, *Use open vent to avoid excess moisture while baking.*

11-15 minutes for 1.33 oz. Cookies, about 275° for 12-16 minutes for larger cookies  
30 - 35 minutes for Brownies and Blondies

Conventional: 350°F, rotate trays halfway through for most even baking results.

11-15 minutes for 1.33 oz. Cookies, about 325° for 12-16 minutes for larger cookies  
33 - 37 minutes for Brownies and Blondies

Deck: 350°F, to protect bottoms of cookies from direct heat of deck, place one baking sheet inverted under the cookie sheet. This creates an insulating layer of air.

11-15 minutes for 1.33 oz. Cookies, about 325° for 12-16 minutes for larger cookies  
33 - 37 minutes for Brownies and Blondies

Carousel Rack: 360-370°F, *open the vent or air draft on ovens before baking!!*

8-11 minutes for 1.33 oz. Cookies, 335-345° for 9-12 minutes for larger cookies  
25-27 minutes for Brownies and Blondies

Conveyor: 350°F, approximately 13-17 minutes.

12-16 minutes for 1.33 oz. Cookies, about 325° for 13-17 minutes for larger cookies  
33 - 37 minutes for Brownies and Blondies

Impinger: 300°F, approximately 10-11 minutes.

9-11 minutes for 1.33 oz. Cookies, about 275° for 10-12 minutes for larger cookies  
28 - 32 minutes for Brownies and Blondies

\*\* Please note that all times and temperatures are approximates. Your oven temperature may vary. Cookies should be baked at the proper temperature to allow for baking in approximately times shown.

- If the cookies take much longer, the temperature is too low and they will be crisp through out.
- If the cookies take a much shorter amount of time, then the temperature is too high. This will make them crisp on the outside, and underdone on the inside.
- If the cookies flow out too thin, the vent (if your oven is so equipped) may be closed or the door may be sealed too tightly for the steam to escape.

*You will get more consistent results if you rotate your trays halfway through baking.*

For more assistance, please contact us at [gladders@gladders.com](mailto:gladders@gladders.com) or 512-398-4523