

# The Cupboard Café

137 Huddle Road, New Harbor, ME 04554  
(207) 677-3911 · getbuns@thecupboardcafe.com · www.theCupboardCafe.com

## ***THE BUNS*** **Preparation Instructions**

Buns are baked and shipped the same day, and arrive ready to enjoy. Buns are best when served warm!



### **Warming Instructions**

#### **Cinnamon Buns**

Microwave oven (preferred method): Heat individual buns uncovered for 25-30 seconds. **For *The Littles*, start with 10 seconds only.** Cover with desired amount of icing. Serve immediately.

Conventional oven: Remove plastic bag, wrap in foil, bake in 300 degree oven for 10-15 minutes. Cover with desired amount of icing. Serve immediately.

Cinnamon Bun Icing note: Cut corner of bag at an angle and squeeze icing onto buns.

#### **Sticky Buns**

Microwave oven (preferred method): Heat individual buns uncovered for 25-30 seconds. **For *The Littles*, start with 10 seconds only.**

Conventional oven: Remove plastic bag, wrap in foil, bake in 300 degree oven for 10-15 minutes.

Serve immediately.

*\* Freeze unused buns for up to 6 months \**

### **Allergy Alert**

Buns MAY contain and are processed in a facility that uses nuts, nut products, wheat, dairy, and soy. Call or email the Café for more information.

**\*\* CAUTION \*\***

Despite best efforts, nut shells can occasionally be found with products containing nuts.

*Continued next page...*



## Freezing *The Buns*

Our icing pack does not freeze well. If you will be freezing your Cinnamon Buns for a short amount of time, up to a week, leave the icing pack in the FRIDGE and freeze the buns. For long-term storage, apply icing to the buns, let harden, and then re-wrap for freezing.

Sticky buns can be frozen as is.

Freeze unused buns for up to 6 months. Bring buns up to room temperature before warming, per instructions above. *Ziploc* plastic freezer bags improve quality while freezing.



## Recipe for additional icing

Our cinnamon buns are shipped with enough icing to cover. If you would like more, here is our recipe:

1. Combine 1/2 lb. Confectioners sugar with 1 Tbs. melted butter.
2. Add warm water in small amounts until you reach the desired consistency.

# Enjoy!