



# EASTER BRUNCH AT HOME 2023

## HEATING INSTRUCTIONS

### GENERAL INSTRUCTIONS

#### BEFORE HEATING

- Cinnamon Rolls need to be stored in the freezer when you arrive home. They will need to sit at room temperature overnight or at least 8 hours before heating.
- Let all other items sit at room temperature for 1 hour before heating.

#### SUPPLIES NEEDED

- We recommend a Taylor digital probe-cooking thermometer.
- You will need aluminum foil.

#### HEATING TIMES

- Heating times are an estimate only, as all ovens vary greatly, please use a thermometer.
- The number of items you are heating in the oven and the number of times you open the oven door will affect your heating times.

#### DO NOT

- Do not put any plastic lids in the oven.
- Do not heat foil containers in the microwave.

### ENTRÉES

**BAKED HAM\*\*:** Preheat oven to 350°F. Baked Ham will come in its own foil-roasting pan. Remove lid and insert your oven safe digital probe thermometer into the thickest part of the ham. Place pan on the lowest oven rack and set your probe thermometer to 160°F. Tent with foil, heat until internal temperature reaches 160°F, approx. 45 minutes - 1 hour.

**QUICHE:** Preheat oven to 350°F. Remove lid, tent with foil and heat until internal temperature reaches 160°F, approx. 45 minutes until heated through. Remove from oven and allow the quiche to rest for 10 minutes before removing the foil, slicing and serving.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

### SIDES & APPETIZERS

**ROASTED ASPARAGUS:** Preheat oven to 350°F. Remove lid and set lemons aside, cover with foil and heat approx. 10-12 minutes. Squeeze lemon over asparagus and serve.

**CHEESY SCALLOPED POTATOES:** Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 25-30 minutes.

**TAKE & BAKE CINNAMON ROLLS:** The night before baking, pull the rolls from the freezer, remove plastic wrap, cover with a damp towel and let sit at room temperature overnight (or approx. 8 hours). Preheat oven to 375°F. Leave rolls in their round pan and place on baking sheet to prevent spills in your oven. Cover with foil and bake for 15 minutes. Remove the foil and heat uncovered another 10-15 minutes until golden brown. Remove from the oven and let rest 5 minutes. Flip the pan over onto serving plate (rolls should slide out of their pan). After 10 minutes, top with cream cheese frosting and serve immediately.

**CREAM CHEESE FROSTING:** Store in the refrigerator. When ready, top cinnamon rolls with frosting.

**BISCUITS:** Once everything has been pulled out of the oven, pop the biscuits in the oven at 350°F for 3-5 minutes until warm.

**WHIPPED BUTTER:** Leave butter out at room temperature until soft.

**FRESH BERRY COMPOTE:** Store in refrigerator until ready to serve.

**DEVILED EGGS:** Store in the refrigerator and take out when ready to serve.

### DESSERTS

**SELLAND'S CAKES & TART:** Store in refrigerator. Let Carrot & Robin's Egg Cakes sit out at room temperature for 1 hour prior to serving.

