



1. Remove Danish Buns from box and place them on a parchment-lined, baking sheet.



2. Cover Danish Buns lightly with plastic wrap and thaw and proof for 6 to 8 hours at room temperature until double in size. Or, thaw Danish Buns at room temperature and then place in a proof box for one hour at 84°F and 72% relative humidity. Brush with egg wash. Pre-heat oven to 325°F.



3. Bake at 325 for 11 to 15 minutes, until light golden brown



4. Let cool for 5 minutes and drizzle with icing.