



# Maple Pecan Plait



**78%**

of consumers consume a sweet pastry at least once a fortnight



**76%**

of consumers would be tempted to buy a Danish Pastry with additional toppings

**79%**

of consumers would pay more for an indulgent topped Danish Pastry



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# Topped Danish Pastry Recipes

Our quick guide to an indulgently topped  
Maple Pecan Plait

## Ingredients

- 1 Schulstad Bakery Solutions Maple Pecan Plait
- 80ml of Chilled whipping cream or canned whipped cream
- 8-10 Pieces of dark chocolate chunks
- 60ml of Salted caramel sauce



## Step 1

Bake off from frozen, no need to thaw first. Bake for 18 minutes at 190°C.



## Step 2

Once the pastry is a crispy golden brown allow to cool for 5 mins. Whilst cooling, whip the cream until it forms medium soft peaks.



## Step 3

Pipe or squirt three even circles on top of the plait – either using the piping bag or pre-made whipped cream can.



## Step 4

Gently scatter the chocolate chunks across the top of the cream, being careful not to break their shape.



## Step 5

In a zigzag motion drizzle caramel sauce evenly over the top of the whole pastry.

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