



# Afbaktijden diepvriesbroodjes

Stokbrood grijs – Keizer wit – Keizer grijs – Sterrebrood – Gemengde broodjes – Sesambroodjes – Malzkorn

10 min



200°C



180°C

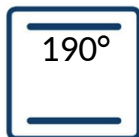
Stokbrood wit

15 min



Mini broodjes prestige – Mini broodjes – Mini viennoiserie

6 min



Pompoenpitbroodje

6-8 min



Notenvruchtenbol

12 min



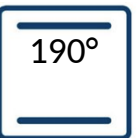
Italiaanse bol

8-10 min



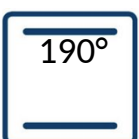
Brioche – Croissant – Chocoladebroodje – Appelflap – Abrikozenflap

20 min



Worstenbroodje

25 min



Appelstrudel

45 min

