



CHILL the dough in the freezer. This takes about 30 minutes versus 3 hours in the fridge.

STRAPPED FOR TIME?

MIX and roll the dough on the weekend, pop in the refrigerator or freezer, then thaw and bake throughout the week.

WHIP up a second batch while the first one chills.

SET frozen dough on the counter while the oven heats. It will be ready to slice by the time the oven is up to temperature.

STORE away from onions and other aromatics as butter picks up flavors easily.