



CLASSIC SUGAR

BAKING INSTRUCTIONS:

- 1) Preheat oven to 400° F (375° F convection oven).
- 2) Break off the desired number of ButterHearts (or cut apart with a table knife if fully frozen) and place them about 3"-4" apart on a lightly greased or parchment-lined, non-insulated metal pan.
- 3) Bake 1 to 5 ButterHearts for 12-16 minutes, and 6 to 12 ButterHearts for 14-18 minutes.
As soon as the edges turn a light golden color, they are sufficiently baked. The centers will still appear soft, but this is normal. ButterHearts will firm up once they cool. If you desire a crispier texture, bake ButterHearts for additional time until the centers are also golden. Oven temperatures do vary, so adjust baking time, accordingly, relying on appearance rather than time.
- 4) Let ButterHearts cool and then place on a serving tray.
- 5) Cut corner of frosting packet and drizzle over ButterHearts. Enjoy!

IMPORTANT NOTE #1

ButterHearts may be gooey and sticky in the package but no worries; they'll be DELICIOUS out of the oven.

IMPORTANT NOTE #2:

Space ButterHearts about 3-4" apart on the pan and watch the 'hearts' grow in the oven!

Nutrition Facts:

Nutrition Facts	
12 servings per container	
Serving size	1 pastry (55.52g)
Amount per serving	Calories 190
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 135mg	6%
Total Carbohydrate 28g	9%
Dietary Fiber <1g	4%
Total Sugars 10g	
Includes 6g of Added Sugars	12%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 1mg	4%
Potassium 40mg	1%

*The % Daily Values (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Ingredients: Enriched, Unbleached, Unbromated Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Butter (Pasteurized Cream, Lactic Acid, Starter Distillate), Sugar, Vegetable Oil (Palm, Soybean), Salt, Acid Salt or Lemon Juice Concentrate, Ascorbic Acid, Soy Lecithin.

Icing: Sugar, Water, Corn Syrup. Contains 2% or less of each of the following: Stearic Acid, Artificial Color, Agar, Salt, Potassium Sorbate (preservative), Pectin, Guar Gum, Dextrose, Citric Acid, Sodium Hexametaphosphate, Natural and Artificial Flavor.

Allergen Information: Contains wheat, milk, and soy. Manufactured on equipment that produces pastries containing egg and tree nuts.



RASPBERRY CREAM

BAKING INSTRUCTIONS:

- 1) Preheat oven to 400° F (375° F convection oven).
- 2) Break off the desired number of ButterHearts (or cut apart with a table knife if fully frozen) and place them about 3”-4” apart on a lightly greased or parchment-lined, non-insulated metal pan.
- 3) Bake 1 to 5 ButterHearts for 12-16 minutes, and 6 to 12 ButterHearts for 14-18 minutes.
As soon as the edges turn a light golden color, they are sufficiently baked. The centers will still appear soft, but this is normal. ButterHearts will firm up once they cool. If you desire a crispier texture, bake ButterHearts for additional time until the centers are also golden. Oven temperatures do vary, so adjust baking time, accordingly, relying on appearance rather than time.
- 4) Let ButterHearts cool and then place on a serving tray.
- 5) Cut corner of frosting packet and drizzle over ButterHearts. Enjoy!

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Nutrition Facts:

Nutrition Facts	
12 servings per container	
Serving size 1 pastry (55.52g)	
Amount per serving	
Calories 200	
% Daily Value*	
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 125mg	5%
Total Carbohydrate 27g	10%
Dietary Fiber <1g	4%
Total Sugars 12g	
Includes 8g of Added Sugars	16%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 12mg	0%
Iron 1mg	4%
Potassium 35mg	1%

*The % Daily Values (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Ingredients: Enriched, Unbleached, Unbromated Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Butter (Pasteurized Cream, Lactic Acid, Starter Distillate), Sugar, Raspberry Bits (Sugar, Vegetable Oil (Palm, Palm Kernel), Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Malic Acid, Natural Flavor, Fruit and Vegetable Juice (for color), Sodium Citrate, Soy Lecithin), Vegetable Oil (Palm, Soybean), Salt, Acid Salt or Lemon Juice Concentrate, Vanilla Crème Flavor (Propylene Glycol, Natural Flavors) Ascorbic Acid.

Icing: Sugar, Water, Corn Syrup. Contains 2% or less of each of the following: Stearic Acid, Artificial Color, Agar, Salt, Potassium Sorbate (preservative), Pectin, Guar Gum, Dextrose, Citric Acid, Sodium Hexametaphosphate, Natural and Artificial Flavor.

Allergen Information: Contains wheat, milk, and soy. Manufactured on equipment that produces pastries containing egg and tree nuts.



CINNAMON

BAKING INSTRUCTIONS:

- 1) Preheat oven to 400° F (375° F convection oven).
- 2) Break off the desired number of ButterHearts (or cut apart with a table knife if fully frozen) and place them about 3”-4” apart on a lightly greased or parchment-lined, non-insulated metal pan.
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Nutrition Facts

Nutrition Facts	
12 servings per container	
Serving size	1 pastry (55.52g)
Amount per serving	Calories 180
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 125mg	5%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 12g	
Includes 7g of Added Sugars	14%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 14mg	0%
Iron 1mg	4%
Potassium 45mg	1%
<small>*The % Daily Values (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2000 calories a day is used for general nutrition advice.</small>	



Ingredients: Enriched, Unbleached, Unbromated Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Butter (Pasteurized Cream, Lactic Acid, Starter Distillate), Sugar, Cinnamon, Brown Sugar (Sugar, Molasses), Vegetable Oil (Palm, Soybean), Salt, Acid Salt or Lemon Juice Concentrate, Ascorbic Acid, Soy Lecithin

Icing: Sugar, Water, Corn Syrup. Contains 2% or less of each of the following: Stearic Acid, Artificial Color, Agar, Salt, Potassium Sorbate (preservative), Pectin, Guar Gum, Dextrose, Citric Acid, Sodium Hexametaphosphate, Natural and Artificial Flavor.

Allergen Information

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CHOCOLATE CHIP CREAM

BAKING INSTRUCTIONS:

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- 4) Let ButterHearts cool and then place on a serving tray.
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Serving size	1 pastry (55.52g)
Amount per serving	
Calories	200
% Daily Value*	
Total Fat 9g	12%
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Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 120mg	5%
Total Carbohydrate 28g	10%
Dietary Fiber <1g	4%
Total Sugars 13g	
Includes 10g of Added Sugars	20%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 26mg	0%
Iron 1mg	6%
Potassium 40mg	1%

*The % Daily Values (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Ingredients: Enriched, Unbleached, Unbromated Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Butter (Pasteurized Cream, Lactic Acid, Starter Distillate), Sugar, Chocolate Chips (Sugar, Unsweetened Chocolate, Cocoa Butter, Soy Lecithin (an emulsifier)), Vegetable Oil (Palm, Soybean), Salt, Vanilla Cream (Propylene Glycol, Natural Flavors), Acid Salt or Lemon Juice Concentrate, Ascorbic Acid.

Icing: Sugar, Water, Corn Syrup. Contains 2% or less of each of the following: Stearic Acid, Artificial Color, Agar, Salt, Potassium Sorbate (preservative), Pectin, Guar Gum, Dextrose, Citric Acid, Sodium Hexametaphosphate, Natural and Artificial Flavor.

Allergen Information

Contains wheat, milk, and soy. Manufactured on equipment that produces pastries containing egg and tree nuts.

