



CLASSIC

Baking Instructions:

- 1) Preheat oven to 400° F.
- 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 1-4 ButterHearts for 14-20 minutes.
Bake 5-8 ButterHearts for 16-23 minutes.
Bake 9-12 ButterHearts for 18-26 minutes.
- 4) ButterHearts should be light gold on the edges and opened like a heart. Oven temperatures do vary. Adjust baking time accordingly, relying on appearance rather than time.
- 5) Let ButterHearts cool and then place on a serving tray.
- 6) 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
<small>% Daily Value*</small>	
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 135mg	6%
Total Carbohydrate 26g	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%
<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), Butter (Pasteurized Cream, Lactic Acid, Starter Distillate), Water, Sugar, Vegetable Oil (Palm, Soybean), Salt, Acid Salt, Ascorbic Acid, Soy Lecithin.

Allergen Information:

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