



FatCat Bakery Frozen Pre-portioned “pucks” Baking Instructions

FatCat's premium frozen scones are delicious and easy-to-bake - no mess and no hassle.

1. Preheat oven. Higher elevations may require a higher temperature. **OVENS WILL VARY so adjust your temperature and cooking times. TEST BAKE YOUR OVEN TO ENSURE CONSISTENCY**
Convection 325° Rack Oven- 300-325° Conventional- 325-350°
On average, 325° is a good place to start testing.
2. Remove frozen scones from case. Set the enclosed container of glaze aside. Allow the glaze to thaw during baking. **FOR BEST RESULTS, THAW SCONES BEFORE BAKING.**
3. Place frozen scones onto a parchment-lined, ungreased baking sheet- evenly spaced. **Thaw on pan for up to 30 minutes** for additional spread when baking. **BAKE UNTIL FIRM TO TOUCH-** and slightly golden in color.

4oz Serving Size- approximately 22-24 min.
YOUR BAKING TIME WILL VARY!!!

TIP: If scones are spreading too flat or you want more “crunchy” exterior, try a HIGHER temp. If the scones are not spreading/ baking tall, try a LOWER temp by up to 25°. Higher elevations may require different cooking time.

4. In lieu of using the glaze, sprinkle AA sugar (not included) on top of the scones- enough to coat the top side of the scone- BEFORE baking- this will give the scone a “traditional” look/texture.
5. Pull scones out of the oven and set aside to cool for several minutes.
6. Glaze- stir thawed glaze if it has separated. Microwave to warm (10 seconds) and stir to remix if necessary. Scoop approximately .5oz of glaze on top of a cooled scone and spread with 4" offset spatula. The glaze is generously portioned to suit your taste. Glaze can be stored in refrigerator for up to 60 days, stored room temp for 14 days. Serve immediately. Allow to cool completely before wrapping/packaging.

Once baked, the scones will have up to a 5 day shelf life if packaged/covered (i.e. in clamshell)

For more information, call FatCat Bakery today!

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