

Gage Scotty Bar Mix

Who needs chocolate when you can have Gage's Scotty Bars? This popular mix features butterscotch chips in a southern-style brown sugar batter.



Basic & Whole Grain Recipe

- 1 #10 can Gage Scotty Bar Mix
- 1 bag Mini Butterscotch Tidbits (in can)
- 1 3/4 lbs Butter or Margarine
- 14 oz Water
- 1 1/2 lb All Purpose or Whole Wheat Flour
- 2 cups Skim Milk (optional for cakier consistency)

1. Thoroughly mix all ingredients in a suitable mixing container.
2. Spread evenly into a greased full sheet pan (18x26x2).
3. Bake in a pre-heated 375°F oven approximately 35 minutes or until done (use toothpick test on center).
4. Allow to cool before removing from pan.

Yield: 117 - 2x2 inch squares

Note: 702 servings per case

Meal Components Met Per Serving:
1/2 Bread

Nutrition Facts

	Scotty Bar Mix, As Packaged	As Prepared with Butter, Flour, and Water	As Prepared with Butter, Whole Wheat Flour, and Water
Serving Size	(17g)	2 x 2 inch square (33g)	2 x 2 inch square (33g)
Servings Per Container	117	117	117
Amount Per Serving			
Calories	70	140	140
Calories from Fat	15	60	60
	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat	1.5g 2%	7g 11%	7g 11%
Saturated Fat	1g 5%	4.5g 23%	4.5g 23%
Trans Fat	--g	0g	0g
Cholesterol	15mg 5%	30mg 10%	30mg 10%
Sodium	95mg 4%	135mg 6%	135mg 6%
Total Carbohydrate	14g 5%	18g 6%	18g 6%
Dietary Fiber	0g 0%	0g 0%	1g 4%
Sugars	12g	13g	12g
Protein	1g	2g	2g
	Vitamin A 0%	4%	4%
	Vitamin C 0%	0%	0%
	Calcium 0%	0%	0%
	Iron 0%	2%	2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300 mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4



Ordering Information:

Item Code: G0622
Pack Size: 6 / #10 cans
Servings per Case: 702

Call 800.323.0233 or visit us at www.gagefoods.com to place your order!