



EASY RUM GLAZE

This Rum Glaze couldn't be easier, just add butter and milk or water.

Drizzle on baked goods while still warm.

Gives your scones, muffins or cookies that festive cheer.

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© NET WT 4 OZ (113g)

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

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EASY RUM GLAZE

Nutrition Facts

Serving Size 1 Tablespoon (11g)
Servings Per Container about 10

Amount Per Serving

Calories 45

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 11g 4%

Sugars 10g

Protein 0g

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, vitamin C, calcium and iron.

*Percent Daily Values are based on a 2,000 calorie diet.

GLAZE MIX

1 tablespoon butter, melted
1 tablespoon milk or water

Combine glaze mix with melted butter and milk (or water) to make a spreadable glaze. Add extra liquid to thin as desired. Spread on scones, buns, cake, or any favorite baked good of yours while still warm.

Store cool and dry.

INGREDIENTS: Confectioners' Sugar (cane sugar, cornstarch), Natural Flavor.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

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