

Pillsbury™ Place & Bake™
Freezer-to-Oven Scones
Interactive Product Guide

START

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Freezer-to-Oven Scones
Interactive Product Guide

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PILLSBURY'S RIGHT TO WIN

Pillsbury is the **#1** brand in foodservice scones*

Freezer-to-oven format requires no prep, no skilled labor and minimal waste

Scones are growing in popularity

Click on the “Product Characteristics” tab to begin.



* NPD Supply Track, Dollar Volume, 12 months ending 6/2107

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Unlike traditional biscuit scones, Pillsbury™ Place & Bake™ scones are sweeter with a soft, muffin-like center and crunchy cookie exterior.



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Scones come in frozen, pre-scored pads of 12 that are easy to break apart. Boxes contain 8 pads, for a total of 96 scones.

Boxes
contain 96 scones



Easy
break apart

Frozen
pre-scored pad

Preparation & Baking

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Baking instructions vary depending on the type of oven used. Sales is encouraged to bake scones alongside customers in their food service kitchen. However, there may be occasions when you have to bake scones in your home oven.

*Click
to view instructions*

foodservice

home

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pan placement

3X4, 12 total - 1 pad fits on 1 sheet tray

baking

convection: 325°F for 24-29 min
Turn 1/2 through baking cycle

conventional: 375°F for 29-34 min

rack: 350°F for 28-32 min

cooling

Allow scones to fully cool on sheet to finish baking

Watch the video



home

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Watch the video



pan placement

Home ovens are considered conventional. For best results, bake 1/2 tray at a time (2X3, 6 scones total) in the center of oven at 375°F for 29–34 min.

preheating

Make sure the oven is completely heated before putting scones inside. Don't peek! Otherwise, heat will escape and impact the cooking process.

cooling

Allow scones to fully cool on sheet to finish baking

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An oven that doesn't run true to its temperature setting is unreliable and, more often than not, the cause of disappointing results. Before baking scones for a client, make sure your oven is properly calibrated.

Instructions

1. Watch the **Oven Calibration** video.
2. Adjust oven temperature accordingly.
3. Bake a batch of scones at the adjusted temperature. Note how long the baking process takes.



oven calibration steps

Doneness Indicators

Scones are done when they reach an internal temperature of 195°F. Check the sides (3 corners) to ensure they're golden brown and firm to the touch before removing from oven.

Click to examine indicators



underbaked

A circular inset image showing a scone that is underbaked. The scone is pale, soft-looking, and has a moist, gummy texture. It is positioned on the left side of the central graphic.



properly baked

A circular inset image showing a scone that is properly baked. The scone is golden brown, firm, and has a slightly cracked top. It is positioned on the right side of the central graphic.

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underbaked



properly baked

Watch the video



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Collapsed Top

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Gooey Interior

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underbaked



properly baked

Light Brown Color

Watch the video



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underbaked



properly baked

Soft Sides

Watch the video



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Muffin-Like Interior

Watch the video



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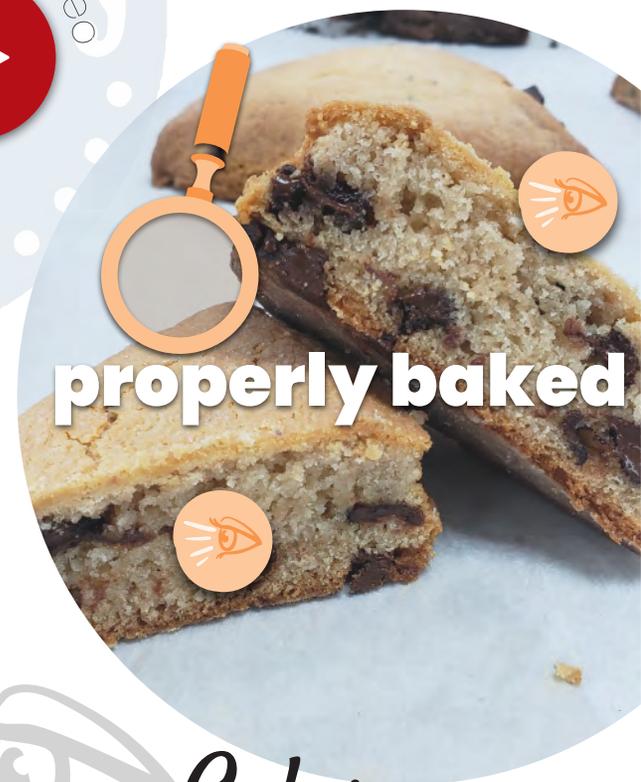
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Watch the video



Golden Brown Color

Doneness Indicators

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underbaked



properly baked

Firm Top & Sides

Watch the video



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For best results, fully baked scones should be held in an airtight container at room temperature or stored in the freezer for future use. When transporting, double layers of packaging should be used to protect scones.

freezer
storage

room temp
storage

shipping /
transporting

Click each option to learn more

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Completely cool baked scones before freezing. Cover with plastic wrap or place in a resealable plastic bag for best shelf life. Thaw slightly before icing.



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Scones kept at room temperature require at least 1 layer of packaging. Options include airtight containers or resealable plastic bags.



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Always use two layers of packaging when transporting scones. For example, bag in box. If shipping, freeze solid prior to packaging.



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Eye-Catching Ideas *for your next event*



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Collapse

Scones Don't
Rise Properly

Scones Spread
Too Much

Scones are too
Dark in Color

Scones are Dry
or Crumble

Scones Stick
to Pan

Click to examine each issue

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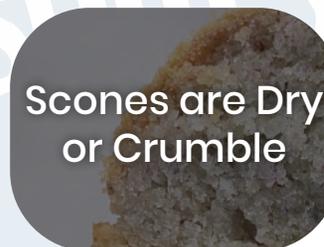
Scones Don't
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Scones Spread
Too Much



Scones are too
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Scones are Dry
or Crumble



Scones Stick
to Pan

Scone Tops Collapse

possible causes

possible solutions

Product not fully baked.
Touched top of scone too early.

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possible causes

possible solutions

Bake scones to time range listed on package directions. Check oven for accuracy using an oven thermometer.

Allow scones to fully cool on sheet pan to finish the baking process. Similar to cookies, this allows the interior to set.

Look for crisp corners and even, light brown tops before testing the top for light spring back when touched.

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Scones Don't Rise Properly

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Oven Temperature is too hot.
Product is old and out of code date.

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Bake scones to time range listed on pack-
age directions. Check oven for accuracy
using an oven thermometer.

Dispose of out of date products.

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Oven Temperature is too cold.

Scones were thawed before baking.

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For best results, bake scones from a frozen state.

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Oven Temperature is too hot.
Scones are overbaked.
Scones are too close to heat source.

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Bake in the middle rack of oven. If needed, use a second sheet pan to shield the bottom of the pan from the heat source so bottoms don't scorch.

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Scones are most likely overbaked.

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Minimize overloading of oven. Opening the oven too often releases the heat and causes extended bake times.

Check oven for accuracy using an oven thermometer .

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Scones are most likely underbaked.

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