

CELEBRATE NATIONAL ENGLISH MUFFIN DAY
APRIL 23, 2017



THOMAS' ENGLISH MUFFINS: STILL A CLASSIC!

All About the Original Breakfast Like No Other®



Samuel Bath Thomas created his English muffin through a secret griddle-baking process for a muffin that was crunchy on the outside and soft in the inside.



Mr. Thomas' bakery, The Muffin House, opened in New York City in 1880. The original oven still sits behind a wall in the building today.



The trick for Thomas'® signature Nooks & Crannies® texture is a highly guarded trade secret — only a few people know what's behind a Thomas' English Muffin's goodness!



English muffins are actually a variety of the English crumpet — not a muffin.



The best way to split a Thomas' English Muffin is with a fork, to preserve the Nooks & Crannies texture.



Thomas' iconic "Nooks & Crannies" trademark was introduced in a 1980s advertising campaign.



Ever wonder what's on the bottom of your English Muffin? It's farina, a form of milled wheat.



In 2016, 1.75 billion Thomas' English Muffins were sold, with New York, California, Florida, Pennsylvania and New Jersey gobbling up the most as the states with the top sales.

THOMAS' ENGLISH MUFFIN Flavors Through the Years



MAPLE FRENCH TOAST

MOST POPULAR TOPPINGS

- 1 Butter or Margarine
- 2 Jelly or Jam
- 3 Eggs
- 4 Cheese
- 5 Bacon



Thomas' is celebrating National English Muffin Day on April 23 by introducing the newest Limited Edition flavor, BACON BUTTERMILK PANCAKE, bringing everyone's favorite breakfast flavors into one, epic mashup!

