

ESTD



1790

CINNAMON PECAN SCONES

LET'S GET STARTED! You will need:

contents of the mix
1/2 teaspoon salt
8 tablespoons cold butter, cut into pats
1 large egg
1/2 cup milk

1. **PREHEAT** the oven to 400°F. Grease a baking sheet, or line with parchment paper.
2. **STIR** together the mix and salt, then use a fork or electric mixer to work in the butter, mixing until everything is crumbly. In a separate bowl, stir together the egg and milk, and add to the dry ingredients, stirring just until moistened.
3. **PLACE** the dough on the baking sheet, and pat it into an 8" to 9" circle. Cut the circle into 8 wedges, separating them slightly. Bake in the upper third of the oven for 14 to 16 minutes, until scones are golden brown. Remove from the oven, wait 5 minutes, and serve warm.

Yield: 8 scones.

EASY DROP SCONES

Follow the directions above, increasing milk to 2/3 cup. Use a 1/4-cup measure to scoop 8 pieces of dough onto the baking sheet, leaving about 2" between them. Bake as directed above.

BAKER'S BONUS!

Follow the recipe above, stirring in 1/2 cup flavored chips, dried fruit, or nuts before adding the liquid.

Use this versatile scone mix to make delicious pancakes, quick breads, or coffee cake, too. Find Scone Mix Magic in our recipes online at kingarthurfLOUR.com

PRODUCING AMERICA'S PUREST, FINEST FLOUR HAS BEEN KING ARTHUR'S primary focus since 1790.

Bakers know that great results in the kitchen start with great flour, flour that's never been bleached or bromated: King Arthur Flour.



HOMEMADE, NATURALLY

We source top-quality ingredients and put centuries of King Arthur baking expertise into our assortment of premium gourmet all-natural mixes. Our bakers spend countless hours testing, tweaking, tasting, and re-testing; we want these mixes to be the best thing you'll ever bake. Because we believe there's nothing like homemade... naturally.

YOUR BAKING COMPANION

To browse our hundreds of baker-tested recipes and sign up for our free recipe-sharing e-newsletter, visit us online: kingarthurfLOUR.com

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We keep the best interests of our employees, our community, and the environment top of mind in everything we do.



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ALL NATURAL

CINNAMON PECAN SCONE MIX



From ONLY the FINEST FLOUR

HOMEMADE... NATURALLY.

NET WT 17 OZ (1 LB 1 OZ) 482g

Nutrition Facts

Serving Size about 1/3 cup mix (60g)
Servings Per Container 8

Amount Per Serving

Calories 260 **Calories from Fat** 80

% Daily Value*

Total Fat 9g **14%**

Saturated Fat 2.5g **11%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 10mg **0%**

Total Carbohydrate 40g **13%**

Dietary Fiber 2g **8%**

Sugars 14g

Protein 5g

Vitamin A 0% • **Vitamin C** 0%

Calcium 2% • **Iron** 6%

*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

INGREDIENTS: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR), PECANS, SUGAR, CINNAMON CHIPS (SUGAR, PALM OIL, CINNAMON, NONFAT DRY MILK, SOY LECITHIN), LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORNSTARCH, MONOCALCIUM PHOSPHATE), NATURAL FLAVOR, VIETNAMESE CINNAMON.

Processed in a facility that also packages products containing eggs, milk, soy, tree nuts, and wheat.

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Blended exclusively for THE KING ARTHUR FLOUR COMPANY, INC.
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