

ESTD



1790

CREAM TEA SCONES

LET'S GET STARTED! You will need:

contents of the mix
1/2 teaspoon salt
2 large eggs
1 cup heavy cream

1. **PREHEAT** the oven to 400°F Grease a baking sheet, or line with parchment paper.
2. **STIR** together the mix and salt. Stir together the egg and cream, then pour them over the mix, 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 light golden brown. Remove from the oven, wait 5 minutes, and serve warm.

Yield: 8 scones.

EASY DROP SCONES

Follow the directions above, increasing cream to 1 1/4 cups. 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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100% COMMITTED TO QUALITY.



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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

CREAM TEA SCONE MIX



serving
suggestion

From ONLY the FINEST FLOUR

HOMEMADE... NATURALLY.

NET WT 16 OZ (1 LB) 454g

Nutrition Facts

Serving Size about 1/3 cup mix (57g)
Servings Per Container 8

Amount Per Serving

Calories 200 Calories from Fat 5

% Daily Value*

Total Fat	0.5g	1%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	150mg	6%
Total Carbohydrate	43g	14%
Dietary Fiber	less than 1g	4%
Sugars	11g	

Protein 6g

Vitamin A 0% • Vitamin C 0%

Calcium 15% • Iron 4%

*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), SUGAR, NONFAT DRY MILK, NATURAL FLAVOR, LEAVENING (MONOCALCIUM PHOSPHATE, BAKING SODA, CORNSTARCH). CONTAINS: MILK, SOY, WHEAT.

Processed in a facility that also packages products containing eggs and tree nuts.

Blended exclusively for THE KING ARTHUR FLOUR COMPANY, INC.
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