

OUR RECIPE FOR
GLUTEN-FREE SCONES

YOU'LL NEED

- 1 stick (8 tablespoons) cold butter, cut into pats
- 1 large egg
- ½ cup milk
- ¾ cup dried fruit or nuts (optional)

BAKES
10 SCONES

Our easy scone mix makes delicious, buttery scones...fast. Top with jam or lemon curd for a simple breakfast or with fruit and whipped cream for a decadent dessert.

TO MAKE NON-DAIRY: USE VEGAN BUTTERY STICKS & RICE, SOY, OR ALMOND MILK.

1. **PREHEAT** oven to 375°F. Grease a baking sheet, or line with parchment paper.
2. **WORK** butter into scone mix until everything is crumbly. Mix in dried fruit or nuts, if using. In a separate bowl, stir together egg and milk. Add to dry ingredients, stirring just until moistened. If needed, drizzle in another tablespoon of milk to make dough hold together.
3. **SCOOP** balls of dough onto baking sheet about 2" apart, using about 1/4 cup for each scone. Sprinkle with coarse sugar, if desired.
4. **BAKE** in upper third of oven for 14-16 minutes, until scones are light golden brown. Remove from oven, and serve warm.

BAKERS TIP:

For classic triangle scones: Prepare as directed above. Shape scones by placing dough on baking sheet and patting into an 8" circle. Cut circle into 8 wedges, separating slightly. Bake as directed.

COMPLIMENTS OF
The King Arthur Flour Kitchen

NO COMPROMISES:

Our mixes are carefully crafted in our test kitchen through meticulous taste-testing (it's a tough job, but we're up to the challenge!) and blending to replicate our favorite recipes. The result? Wholesome mixes that make the finest gluten-free baked goods around. Simple ingredients, reliable results, and deliciousness for everyone to enjoy!

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KingArthurFlour.com/glutenfree

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KingArthurFlour.com/contact

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SOURCED NON-GMO ALL INGREDIENTS IN THIS MIX ARE NON-GMO FROM THE SOURCE. Learn more at: KingArthurFlour.com/non-gmo

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GLUTEN FREE

SCONE MIX



EASY TO PREPARE

GLUTEN FREE

SCONE MIX

RICH, BUTTERY & PERFECTLY SWEET

FORTIFIED WITH:
IRON · CALCIUM · VITAMIN B

NO ARTIFICIAL PRESERVATIVES



NET WT 12 OZ (340g) U

BEST IF BAKED BY:



Nutrition Facts

Serving Size 1/3 cup mix (34g)
Servings Per Container 10

Amount Per Serving	Mix Prepared	
Calories	120	210
Calories from Fat	5	90
		% Daily Value**
Total Fat 0g*	1%	16%
Saturated Fat 0g	0%	31%
Trans Fat 0g		
Cholesterol 0mg	0%	15%
Sodium 270mg	11%	12%
Total Carbohydrate 27g	9%	9%
Dietary Fiber 1g	4%	4%
Sugars 7g		
Protein 1g		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	15%	20%
Iron	10%	10%
Thiamin	15%	20%
Riboflavin	8%	10%
Niacin	10%	15%

*Amount in Mix. Prepared contributes an additional 90 Calories (90 Calories from Fat), 10 g Total Fat (6 g Saturated Fat), 45 mg Cholesterol, 20 mg Sodium, 1 g Total Carbohydrate (1 g Sugars), 1 g Protein.
**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	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: WHOLE GRAIN BROWN RICE FLOUR, RICE FLOUR, CANE SUGAR, CORNSTARCH, TAPIOCA STARCH, POTATO STARCH, BAKING POWDER (CALCIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), NATURAL VANILLA FLAVOR, SALT, XANTHAN GUM, VITAMIN AND MINERAL BLEND (CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)).

DISTRIBUTED BY
THE KING ARTHUR FLOUR COMPANY, INC.
Norwich, Vermont 05055
800.827.6836 | kingarthurfLOUR.com

Do not eat raw mix, dough, or batter.

Produced in a GFCO-certified gluten-free facility.

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