



Scone

MIX



OUR HOLIDAY RECIPES

Scone

MIX

*Holiday flavors in baked good form!
Warm scones spiced with creamy
eggnog flavor and cinnamon.*

**•LIMITED•
TIME ONLY**

**Spiced
Eggnog**



NET WT 16 OZ (1 LB) 454g

BEST IF BAKED BY:



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OUR HOLIDAY RECIPE FOR

Spiced Eggnog Scones

Make breakfast easier with our festive eggnog-inspired scone mix. Creamy eggnog scones with cinnamon sweet bits are quick to bake. It's a convenient timesaver for the holidays to help you bake delicious, shareable baked goods.



YOU'LL NEED

1/2 teaspoon salt

1 stick (8 tablespoons) cold butter, cut into pats

1 large egg

1/2 cup milk

**BAKES
9 SCONES**

- 1 • PREHEAT** oven to 400°F. Grease baking sheet, or line with parchment paper.
- 2 • STIR** together mix and salt, then work in butter, until crumbly. 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** dough onto baking sheet, using about 1/3 cup for each scone. Leave 2" between them.
- 4 • BAKE** for 14-16 minutes in upper third of oven, until light golden brown.
- 5 • COOL** 5 minutes, and glaze if desired. Serve warm.

TRIANGLE SCONES

Follow directions above. Place dough on baking sheet, and pat into an 8" circle. Cut into 8 wedges, separating slightly. Bake as directed.



EASY GLAZE

Make a glaze using 1 cup confectioners' sugar, 2 tablespoons cream (or eggnog), 1/2 teaspoon vanilla, and a pinch of nutmeg. Drizzle over warm scones.

BAKER'S TIP:

Find our Easy Rum Glaze Mix and glazing tips online at: KingArthurFlour.com/mixes

COMPLIMENTS OF

The King Arthur Flour Kitchen

Spiced Eggnog

SCONE MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)
KingArthurFlour.com/contact

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.

Nutrition Facts

Serving Size 1/3 cup mix (50g)
Servings Per Container 9

Amount Per Serving	Mix Prepared		
Calories	200	300	
Calories from Fat	30	130	
	% Daily Value**		
Total Fat 3g*	5%	22%	
Saturated Fat 2g	10%	40%	
Trans Fat 0g			
Cholesterol 25mg	8%	25%	
Sodium 200mg	8%	14%	
Total Carbohydrate 39g	13%	13%	
Dietary Fiber 1g	4%	4%	
Sugars 13g			
Protein 4g			
Vitamin A	0%	8%	
Vitamin C	0%	0%	
Calcium	2%	6%	
Iron	8%	10%	
Thiamin	15%	15%	
Riboflavin	8%	10%	
Niacin	8%	8%	
Folic Acid	10%	15%	

*Amount in Mix. Prepared contributes an additional 100 Calories (100 Calories from Fat), 11 g Total Fat (6 g Saturated Fat), 50 mg Cholesterol, 140 mg Sodium (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: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Cinnamon Flakes (sugar, vegetable oil (palm, palm kernel), cinnamon, sunflower lecithin), Natural Flavors, Baking Powder (sodium acid pyrophosphate, baking soda, corn starch, monocalcium phosphate), Egg Yolks, Spices.
CONTAINS: Eggs, Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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