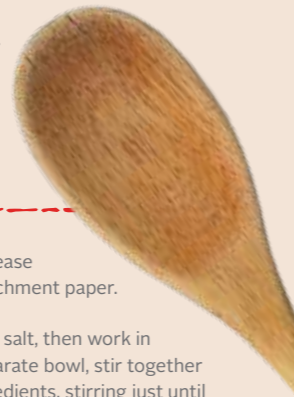




SCONE MIX

OUR SIGNATURE RECIPE FOR APPLE CINNAMON SCONES

Delicious homemade scones are easy with our signature mix. Our classic apple cinnamon scone recipe is made with real apples and premium cinnamon. All you have to do is mix, bake, and in minutes enjoy warm 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
8 SCONES**

- 1 • PREHEAT** oven to 400°F. Grease baking sheet, or line with parchment paper.
- 2 • STIR** together scone 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

Stir together 1 cup confectioners' sugar, 2-3 tablespoons cream, and 1/2 teaspoon vanilla or 1/2 teaspoon ground cinnamon. Drizzle over warm scones.

BAKER'S TIP:

For an easy apple cider glaze: Add 1 cup of confectioners' sugar, 1 tablespoon of boiled apple cider, and 1 tablespoon melted butter. Drizzle over warm scones.

COMPLIMENTS OF
The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

APPLE CINNAMON 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.



OUR SIGNATURE RECIPES

SCONE MIX

Fast and easy! Simply perfect scones at home for an anytime treat; made with real apples and premium cinnamon.

**MADE WITH
REAL APPLES**



NET WT 16 OZ (1 LB) 454g

Nutrition Facts

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

Amount Per Serving	Mix Prepared	
Calories	210	330
Calories from Fat	25	130
	% Daily Value**	
Total Fat 2.5g*	4%	23%
Saturated Fat 1.5g	7%	45%
Trans Fat 0g		
Cholesterol 0mg	1%	19%
Sodium 190mg	8%	15%
Total Carbohydrate 45g	15%	15%
Dietary Fiber 3g	10%	10%
Sugars 19g		
Protein 4g		
Vitamin A	0%	8%
Vitamin C	0%	0%
Calcium	8%	10%
Iron	8%	8%
Thiamin	10%	10%
Riboflavin	4%	8%
Niacin	6%	6%
Folic Acid	8%	8%

*Amount in Mix, Prepared contributes an additional 120 Calories (110 Calories from Fat), 13 g Total Fat (8 g Saturated Fat, 0.5 g Trans Fat), 55 mg Cholesterol, 160 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: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, King Arthur White Whole Wheat Flour, Cinnamon Flakes [sugar, vegetable oil (palm, palm kernel), cinnamon, sunflower lecithin], Apples, Apple Cinnamon Granules [fruit (apple juice, apple puree), fructose syrup, sugar, rice flour, apple fiber, palm oil, cinnamon, natural flavors, pectin, citric acid, potassium citrate, citrus fiber], Wheat Starch, Brown Sugar, Sour Cream (cultured cream, nonfat milk), Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Baking Powder (monocalcium phosphate, baking soda, cornstarch), Lemon Juice Powder (lemon juice solids, lemon oil), Vietnamese Cinnamon. **CONTAINS: Wheat, Milk.**

THE KING ARTHUR FLOUR COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

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