

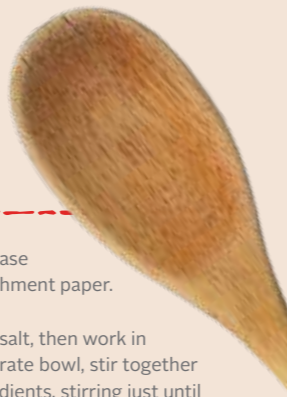


SCONE MIX

OUR SIGNATURE RECIPE FOR

APRICOT SOUR CREAM SCONES

Delicious homemade scones are easy with our signature mix. Our scrumptious apricot sour cream scone recipe is made with real sour cream and the best ingredients. 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

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.

BAKES 8 SCONES

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 extract or 2 teaspoons orange zest. Drizzle over warm scones.

BAKER'S TIP:

Learn how to use this mix for pancakes, quickbreads, and more: KingArthurFlour.com/mixes

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

APRICOT SOUR CREAM 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)

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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 for an anytime treat; made with real sour cream for rich, creamy flavor in every bite.

WITH REAL SOUR CREAM

Apricot Sour Cream

NET WT 18 OZ (1 LB 2 OZ) 510g

Nutrition Facts

Serving Size about 1/3 cup mix (64g)
Servings Per Container 8

Amount Per Serving	Mix Prepared		
Calories	230	350	
Calories from Fat	15	120	
	% Daily Value**		
Total Fat 1.5g*	2%	21%	
Saturated Fat 1g	4%	42%	
Trans Fat 0g			
Cholesterol 5mg	1%	20%	
Sodium 250mg	10%	17%	
Total Carbohydrate 50g	17%	17%	
Dietary Fiber 1g	5%	5%	
Sugars 21g			
Protein 5g			
Vitamin A	0%	10%	
Vitamin C	0%	0%	
Calcium	2%	6%	
Iron	8%	10%	
Thiamin	15%	15%	
Riboflavin	8%	10%	
Niacin	10%	10%	
Folic Acid	15%	15%	
*Amount in Mix, Prepared contributes an additional 120 Calories (110 Calories from Fat), 13 g Total Fat (7 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, Apricot Granules (apricot puree, sugar, fructose syrup, rice flour, cocoa butter, pectin, citric acid, natural flavor), Sour Cream (cultured cream, nonfat milk), Natural Flavors, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate). **CONTAINS:** Milk, Wheat.

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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