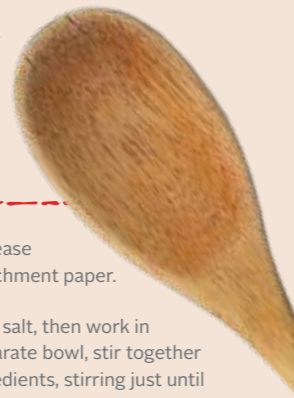




# SCONE MIX

## OUR SIGNATURE RECIPE FOR CRANBERRY ORANGE SCONES

Delicious homemade scones are easy with our signature mix. Our tender cranberry orange scone recipe is made with tart cranberries for bright fruit flavor in every bite. All you have to do is mix, bake, and 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 orange juice, and 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](http://KingArthurFlour.com/mixes)

### COMPLIMENTS OF

The King Arthur Flour Kitchen

## OUR SIGNATURE RECIPE FOR CRANBERRY ORANGE 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](http://KingArthurFlour.com/contact)

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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

*Start your morning right! Simply perfect scones, made with tart cranberries and bursting with bright citrus.*

**WITH TART CRANBERRIES**



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	
<b>Calories</b>	200	320
Calories from Fat	5	110
	<b>% Daily Value**</b>	
<b>Total Fat 0.5g*</b>	<b>1%</b>	<b>20%</b>
Saturated Fat 0g	<b>0%</b>	<b>40%</b>
Trans Fat 0g		
<b>Cholesterol 0mg</b>	<b>0%</b>	<b>18%</b>
<b>Sodium 140mg</b>	<b>6%</b>	<b>13%</b>
<b>Total Carbohydrate 46g</b>	<b>15%</b>	<b>15%</b>
Dietary Fiber 1g	<b>4%</b>	<b>4%</b>
Sugars 15g		
<b>Protein 4g</b>		
Vitamin A	0%	8%
Vitamin C	2%	2%
Calcium	10%	15%
Iron	10%	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 (8 g Saturated Fat), 55 mg Cholesterol, 160 mg Sodium (1 g Sugars), 2 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, Dried Cranberries (cranberries, sugar, sunflower oil), Orange Powder (orange solids, maltodextrin), Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavors. **CONTAINS:** Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VERMONT 05055  
800 827 6836 | [KingArthurFlour.com](http://KingArthurFlour.com)

**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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**BEST IF BAKED BY:**



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