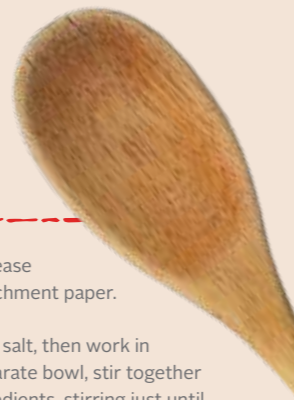




SCONE MIX

OUR SIGNATURE RECIPE FOR GINGERBREAD SCONES

Delicious homemade scones are easy with our signature mix. Our scrumptious gingerbread scone recipe is made with whole grains and crystalized ginger for a spicy treat. All you have to do is mix, bake, and enjoy!



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 • PLACE** dough on baking sheet, and pat into an 8" circle. Cut into 8 wedges, separating slightly.
- 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.

DROP SCONES

Follow directions above. Scoop dough onto baking sheet, using about 1/3 cup for each scone. Leave 2" between them. Bake as directed.

EASY GLAZE

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

BAKER'S TIP:

For mini scones: Use 2 tablespoons of batter per scone. Dust with confectioners' sugar while still slightly warm.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

GINGERBREAD 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

Start your morning right! Simply perfect scones made fast and easy; warm, spicy gingerbread in every sweet bite.

**MADE WITH
WHOLE GRAINS**

Gingerbread



NET WT 16 OZ (1 LB) 454g

Nutrition Facts

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

Amount Per Serving	Mix Prepared		
Calories	190	310	
Calories from Fat	5	110	
			% Daily Value**
Total Fat 0.5g*	1%	20%	
Saturated Fat 0g	0%	40%	
Trans Fat 0g			
Cholesterol 0mg	0%	18%	
Sodium 180mg	8%	14%	
Total Carbohydrate 47g	16%	16%	
Dietary Fiber 7g	28%	28%	
Sugars 17g			
Protein 4g			
Vitamin A	0%	8%	
Vitamin C	0%	0%	
Calcium	6%	10%	
Iron	15%	15%	
Thiamin	8%	8%	
Riboflavin	2%	6%	
Niacin	6%	6%	
Folic Acid	2%	4%	

*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 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 White Whole Wheat Flour, Cane Sugar, Molasses (molasses, maltodextrin), Crystallized Ginger (ginger, cane sugar), Resistant Cornstarch, Spices, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Vietnamese Cinnamon, Caramel Color, Natural Flavor. **CONTAINS: 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, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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