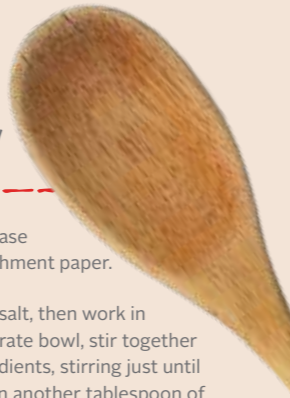




SCONE MIX

OUR SIGNATURE RECIPE FOR MAPLE OAT SCONES

Delicious homemade scones are easy with our signature mix. Our scrumptious maple oat scone recipe is made with Vermont maple sugar for a robust sweetness 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 cream, and 1/2 teaspoon vanilla extract or a drop of maple flavor. Drizzle over warm scones.

BAKER'S TIP:

Try adding 1 cup crisp, chopped bacon to the batter before baking. Drizzle with a glaze made with 1 cup confectioners' sugar, 1/4 cup maple syrup, and 1 tablespoon of melted butter.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR MAPLE OAT 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; classic Vermont maple sugar and nutty oats in every bite.

**MADE WITH
VERMONT
MAPLE SUGAR**



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	210	330	
Calories from Fat	10	120	
	% Daily Value**		
Total Fat 1g*	2%	20%	
Saturated Fat 0g	0%	40%	
Trans Fat 0g			
Cholesterol 0mg	0%	18%	
Sodium 135mg	6%	13%	
Total Carbohydrate 45g	15%	15%	
Dietary Fiber 2g	8%	8%	
Sugars 11g			
Protein 5g			
Vitamin A	0%	8%	
Vitamin C	0%	0%	
Calcium	10%	15%	
Iron	15%	15%	
Thiamin	15%	15%	
Riboflavin	8%	10%	
Niacin	8%	10%	
Folic Acid	15%	15%	

*Amount in Mix. Prepared contributes an additional 120 Calories (110 Calories from Fat), 12 g Total Fat (8 g Saturated Fat), 55 mg Cholesterol, 170 mg Sodium, 1 g Total Carbohydrate (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), Oats, Cane Sugar, Maple Sugar, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavors, Molasses (molasses, maltodextrin). **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.

100215M403D

BEST IF BAKED BY:



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