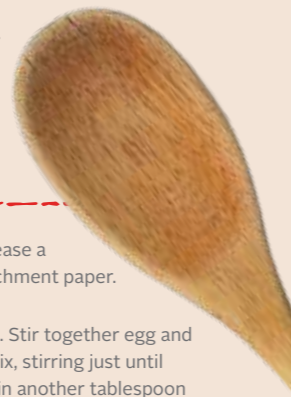




# SCONE MIX

## OUR SIGNATURE RECIPE FOR PEACHES & CREAM SCONES

Delicious homemade scones are easy with our signature mix. Our scrumptious peaches and cream scone recipe is perfect for breakfast or making shortcake. All you have to do is mix, bake, and in minutes enjoy warm baked goods!



### YOU'LL NEED

- 1/2 teaspoon salt
- 1 large egg
- 1 cup heavy cream

### BAKES 8 SCONES

### EASY GLAZE

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

### BUTTER SCONES

Replace heavy cream with 8 tablespoons cold butter (cut into pats) and 1/2 cup milk. Stir together mix and salt then work in butter until crumbly. Whisk egg and milk together. Add to dry ingredients, stirring just until combined. Continue with step 3 above.

### 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.

### BAKER'S TIP:

Perfect for shortcakes: Split baked scones in half, and add fresh fruit and whipped cream.

### COMPLIMENTS OF

The King Arthur Flour Kitchen

## OUR SIGNATURE RECIPE FOR

### PEACHES & 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) [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 fast and easy; bursting with sweet fruit flavor in a cream batter.

•BAKES• EIGHT SCONES



NET WT 17 OZ (1 LB 1 OZ) 482g

## Nutrition Facts

Serving Size about 1/2 cup mix (60g)  
Servings Per Container 8

Amount Per Serving	Mix Prepared		
<b>Calories</b>	220	330	
Calories from Fat	5	110	
	% Daily Value**		
<b>Total Fat 0.5g*</b>	1%	18%	
Saturated Fat 0g	0%	35%	
Trans Fat 0g			
<b>Cholesterol 0mg</b>	0%	18%	
<b>Sodium 150mg</b>	6%	13%	
<b>Total Carbohydrate 49g</b>	16%	16%	
Dietary Fiber 1g	4%	4%	
Sugars 18g			
<b>Protein 5g</b>			
Vitamin A	0%	10%	
Vitamin C	0%	0%	
Calcium	10%	15%	
Iron	10%	10%	
Thiamin	15%	15%	
Riboflavin	8%	15%	
Niacin	10%	10%	
Folic Acid	15%	15%	

\*Amount in Mix. Prepared contributes an additional 110 Calories (110 Calories from Fat), 12 g Total Fat (7 g Saturated Fat), 55 mg Cholesterol, 160 mg Sodium (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, Peach Granules (fruit (peach puree, apple puree) sugar, fructose syrup, rice flour, palm oil, pectin, natural flavor, citric acid, citrus fiber), 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.

100216M404E

BEST IF BAKED BY:



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