



SCONE MIX



OUR SIGNATURE RECIPES

SCONE MIX

Start your morning right! Simply perfect scones made fast and easy; classic cream scones pair wonderfully with butter and jam.

BAKES TWO BATCHES



NET WT 32 OZ (2 LBS) 907g U^D

BEST IF BAKED BY:



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OUR SIGNATURE RECIPE FOR VANILLA CREAM SCONES

Delicious homemade scones are easy with our signature mix. Our scrumptious vanilla cream scone recipe is made with the best ingredients, already mixed and measured for you. All you have to do is mix, bake, and enjoy warm baked goods!



TO MAKE 1 BATCH YOU'LL NEED

- 2 large eggs
- 1 cup heavy cream

EACH BATCH BAKES 8 SCONES

THIS BOX CONTAINS 2 BAGS SCONE MIX.

- PREHEAT** oven to 400°F. Grease baking sheet, or line with parchment paper.
- WHISK** eggs and cream together. Add one bag of mix and up to 1 cup nuts, chips, etc. (if desired), stirring just until moistened.
- SCOOP** dough onto baking sheet, using about 1/3 cup for each scone. Leave 2" between them.
- BAKE** for 14-16 minutes in upper third of the oven, until light golden brown.
- 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 2 teaspoons lemon zest. Drizzle over warm scones.

BAKER'S TIP:

For one batch of butter scones: Cut 8 tablespoons cold butter into pats. Blend 1 bag of mix and butter until crumbly. Whisk together 1/3 cup milk and 2 eggs. Add to dry ingredients, stirring until just combined. Bake according to box directions.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

VANILLA 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

100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.



We're committed to using the power of business as a force for social and environmental good.

Nutrition Facts

Serving Size 1/3 cup mix (57g)
Servings Per Container 16

Amount Per Serving	Mix Prepared		
Calories	210	320	
Calories from Fat	5	110	
			% Daily Value**
Total Fat 0.5g*	1%	20%	
Saturated Fat 0g	0%	40%	
Trans Fat 0g			
Cholesterol 0mg	0%	27%	
Sodium 370mg	15%	16%	
Total Carbohydrate 44g	15%	15%	
Dietary Fiber 1g	4%	4%	
Sugars 12g			
Protein 6g			
Vitamin A	0%	10%	
Vitamin C	0%	0%	
Calcium	15%	15%	
Iron	10%	10%	
Thiamin	15%	20%	
Riboflavin	10%	15%	
Niacin	10%	10%	
Folic Acid	15%	15%	
*Amount in Mix. Prepared contributes an additional 110 Calories (110 Calories from Fat), 13 g Total Fat (8 g Saturated Fat), 80 mg Cholesterol, 20 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	Less than	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, Nonfat Milk, Natural Flavors, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Salt.
CONTAINS: Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800.827.6836 | 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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