



SCONE MIX

OUR SIGNATURE RECIPE FOR OATS & BARLEY SCONES

Delicious homemade scones are easy with our signature mix. Our scrumptious scone recipe is made with oats and barley for traditional Irish flavor in every bite. All you have to do is mix, bake, and in minutes 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

- 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.

**BAKES
8 SCONES**

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 a pinch of cinnamon. Drizzle over warm scones.

BAKER'S TIP:

For an easy maple glaze: Add 1 cup of confectioners' sugar, 1/4 cup maple syrup, and 1 tablespoon melted butter. Drizzle over warm scones.

COMPLIMENTS OF
The King Arthur Flour Kitchen

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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 with the luck of the Irish! Simply perfect scones, packed with nutty oats and barley for a sweet treat.

**MADE WITH
WHOLE GRAINS**



NET WT 14 OZ (397g)

Nutrition Facts

Serving Size 1/3 cup mix (50g)
Servings Per Container 8

Amount Per Serving	Mix	Prepared
Calories	180	300
Calories from Fat	10	120
	% Daily Value**	
Total Fat 1.5g*	2%	22%
Saturated Fat 0g	0%	40%
Trans Fat 0g		
Cholesterol 0mg	0%	18%
Sodium 115mg	5%	12%
Total Carbohydrate 38g	13%	13%
Dietary Fiber 5g	20%	20%
Sugars 8g		

Protein 5g		
Vitamin A	0%	8%
Vitamin C	0%	0%
Calcium	10%	15%
Iron	10%	10%
Thiamin	8%	8%
Riboflavin	4%	8%
Niacin	6%	6%
Folic Acid	4%	6%

*Amount in Mix . Prepared contributes an additional 120 Calories (110 Calories from Fat), 13 g Total Fat (8 g Saturated Fat), 55 mg Cholesterol, 170 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: Irish Style Whole Wheat Flour, King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Whole Grain Barley Flakes, Whole Grain Oats, Cane Sugar, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Brown Sugar, Natural Flavors. **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.

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