

EXTRA SOFT  
**Pastry**  
FLOUR

FOR LIGHTER, AIRIER PASTRIES & CRUSTS



100184F01E

Ⓢ NET WT 48 OZ (3 LBS) 1.36kg

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# Fresh Blueberry Scones

## Scone Batter

2 cups (212g) King Arthur Pastry Flour  
1/2 teaspoon salt  
1/4 cup (50g) sugar  
1 tablespoon (12g) baking powder  
6 tablespoons (85g) cold butter, cut into pieces  
2 large eggs, beaten  
1/3 cup (74g) yogurt, plain or flavored (vanilla is good)  
1/2 teaspoon vanilla extract  
1 tablespoon lemon zest or 1/4 teaspoon lemon oil  
1 cup (170g) blueberries, picked over and rinsed

## Topping

2 tablespoons (28g) melted butter, for topping  
2 tablespoons (25g) sugar, for topping

Preheat oven to 375°F.

Combine dry ingredients. Work in cold butter until crumbly.

In a separate bowl, whisk eggs, yogurt, vanilla, and lemon zest or oil. Pour into dry ingredients and stir just until combined. Stir in blueberries; dough will be soft and sticky.

Liberaly flour counter and hands. Scoop dough out onto counter and pat into 1"-thick rectangle. Cut into 10 triangular scones. Place on well-greased or parchment-lined baking sheet.

Brush scones with melted butter and sprinkle with sugar. Bake for 20 minutes, until lightly browned and toothpick inserted into center comes out dry. Cool completely on rack.

**Yield:** 10 scones.

## Nutrition Facts

about 52 servings per container  
**Serving size** 1/4 cup (26g)

**Amount per serving**

**Calories** **100**  
% Daily Value\*

**Total Fat** 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 0mg **0%**

**Total Carbohydrate** 20g **7%**

Dietary Fiber 1g **4%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 2g

Vitamin D 0mcg **0%**

Calcium 5mg **0%**

Iron 0mg **0%**

Potassium 34mg **0%**

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** SOFT WHEAT FLOUR.

**CONTAINS:** WHEAT.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

**DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.**

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