

## APPLE CINNAMON **SCONE MIX**

## **APPLE CINNAMON SCONES**

**BAKES 8 SCONES** 

#### YOU'LL NEED

── ½ TEASPOON SALT



STICK (8 TABLESPOONS) COLD BUTTER, CUT INTO PATS



LARGE EGG



½ CUP MILK

#### **DIRECTIONS**

- 1. PREHEAT oven to 400°F. Grease a baking sheet, or line with parchment paper.
- 2. COMBINE 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 1/3 cup of dough 2" apart onto baking sheet. Sprinkle with sparkling sugar if desired. For triangle scones, pat dough on baking sheet into an 8" circle. Cut into 8 wedges, separating slightly.
- **4. BAKE** for 14 to 16 minutes in upper third of oven, until light golden brown. Cool 5 minutes and glaze if desired. Serve warm.

For guidelines on baking at high altitude visit Bakewith.us/Altitude



Freeze on pan half an hour before baking for higher-rising scones. Bake an extra 2 to 3 minutes.

#### **EASY GLAZE:**

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



### **BAKING WITH JOY SINCE 1790**

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.









**FOLLOW US!** @KINGARTHURBAKING KINGARTHURBAKING.COM



#### WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.

855-371-BAKE (2253) KingArthurBaking.com/bakers-hotline



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



Sourced non-GMO. Learn more at KingArthurBaking.com/non-gmo

#### **➤ 100% EMPLOYEE OWNED**



# **APPLE** CINNAMON



## **APPLE CINNAMON SCONE MIX**

## **Nutrition Facts**

8 servings per container

#### Serving size 1/3 cup mix (57g) 210 330 **Calories** Total Fat 3% Saturated Fat 8% Trans Fat 55mg **18%** Cholesterol 0% 0mg 180mg **8%** 350mg **15%** Sodium Total Carbohydrate **16%** 45g Dietary Fiber 11% Total Sugars Incl. Added Sugars 34% Vitamin D 0mcg 0% 0.3mcg 2% Calcium 80mg 6% 110mg 8% 0.9mg 6% 1mg Iron Potassium 6%

\*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

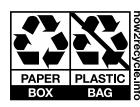
**INGREDIENTS: KING ARTHUR UNBLEACHED** FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, KING ARTHUR WHITE WHOLE WHEAT FLOUR, CINNAMON FLAKES [SUGAR, VEGETABLE OIL (PALM, PALM KERNEL). CINNAMON. SUNFLOWER LECITHIN. WHEAT FLOUR], APPLES, APPLE CINNAMON **GRANULES** [FRUIT (APPLE JUICE, APPLE PUREE), FRUCTOSE SYRUP, SUGAR, RICE FLOUR, APPLE FIBER, PALM OIL, CINNAMON, NATURAL FLAVORS, PECTIN, CITRIC ACID, CITRUS FIBER], WHEAT STARCH, BROWN SUGAR, SOUR CREAM (CULTURED CREAM, NONFAT MILK), BAKING POWDER (BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE, SODIUM ACID PYRO-PHOSPHATE), LEMON JUICE POWDER (MALTODEXTRIN, ORGANIC LEMON JUICE CONCENTRATE), VIETNAMESE CINNAMON.

#### **CONTAINS: MILK, WHEAT.**

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.





BEST IF BAKED BY: