



# APRICOT SOUR CREAM SCONE MIX

## APRICOT SOUR CREAM SCONES

BAKES 8 SCONES

### YOU'LL NEED

- 1/2 TEASPOON SALT
- 1 STICK (8 TABLESPOONS) COLD BUTTER, CUT INTO PATS
- 1 LARGE EGG
- 1/2 CUP MILK

### DIRECTIONS

- PREHEAT** oven to 400°F. Grease a baking sheet, or line with parchment paper.
- 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.
- 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.
- 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](http://Bakewith.us/Altitude)



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## APRICOT SOUR CREAM SCONE MIX



WITH REAL  
SOUR  
CREAM

DELICIOUS  
FAST & EASY

NET WT 18 OZ (1 LB 2 OZ) 510g

SERVING  
SUGGESTION

### APRICOT SOUR CREAM SCONE MIX

## Nutrition Facts

8 servings per container  
Serving size 1/3 cup mix (64g)

	Mix	Prepared
<b>Calories</b>	<b>240</b>	<b>350</b>
	% Daily Value*	% Daily Value*
<b>Total Fat</b>	1.5g 2%	14g 18%
Saturated Fat	1g 5%	8g 40%
Trans Fat	0g	0.5g
<b>Cholesterol</b>	5mg 2%	60mg 20%
<b>Sodium</b>	260mg 11%	420mg 18%
<b>Total Carbohydrate</b>	51g 19%	52g 19%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	22g	23g
Ind. Added Sugars	21g 42%	21g 42%
<b>Protein</b>	5g	6g
Vitamin D	0mcg 0%	0.3mcg 2%
Calcium	30mg 2%	60mg 4%
Iron	0.5mg 2%	0.6mg 4%
Potassium	50mg 2%	90mg 2%

\*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.

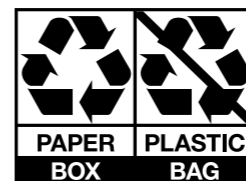
**INGREDIENTS:** KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, APRICOT GRANULES (APRICOT PUREE, FRUCTOSE SYRUP, SUGAR, RICE FLOUR, COCOA BUTTER, PECTIN, CITRIC ACID, NATURAL FLAVOR), SOUR CREAM (CULTURED CREAM, NONFAT MILK), NATURAL FLAVORS, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE).

**CONTAINS:** MILK, WHEAT.

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

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/allergen-program](http://KingArthurBaking.com/allergen-program)

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



BEST IF BAKED BY:

APRICOT SOUR CREAM  
SCONE MIX

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