

BLUEBERRY SOUR CREAM SCONE MIX

BLUEBERRY SOUR CREAM SCONES

BAKES 8 SCONES

YOU'LL NEED

TEASPOON SALT



STICK (8 TABLESPOONS) COLD BUTTER, CUT INTO PATS



1 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.

BAKER'S TIP:

Freeze on pan 30 minutes before baking for higherrising scones. Bake an extra 2 to 3 minutes.

EASY GLAZE:

Mix together 1 cup confectioners' sugar, 2 tablespoons cream, and 1/2 teaspoon vanilla extract or 2 teaspoons lemon zest. 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.









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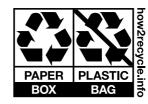
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BLUEBERRY SOUR CREAM





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Nutrition Facts

8 servings per container

Serving size 1/2 cup mix (64g)

240 350 Calories % Daily Value* % Daily Value Total Fat 3% 14g Saturated Fat 5% 8g 40% Trans Fat 0.5g Cholesterol **2**% 60mg 5mg 20% Sodium 160mg 7% 320mg 14% Total Carbohydrate 50g 18% Dietary Fiber 2g Total Sugars 20g 19g Ind. Added Sugars 13g 13g 26% Protein Vitamin D 0% 0.3mcg 2% 0mcq Calcium 170mg 15% 200mg 15% ron 0.6mg 4% 0.7mg 4% Potassium 140mg 2% 170mg 4%

*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, DRIED BLUEBERRIES (BLUEBERRIES, SUGAR), NONFAT MILK, SOUR CREAM (CULTURED CREAM, NONFAT MILK), BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVOR.

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: