

CINNAMON PECAN SCONE MIX

CINNAMON PECAN SCONES

BAKES 8 SCONES

YOU'LL NEED

── ½ TEASPOON SALT



STICK (8 TABLESPOONS) COLD BUTTER, CUT INTO PATS

BAKER'S TIP:

for higher-rising

2 to 3 minutes.

Freeze on pan half an hour before baking

scones. Bake an extra

EASY GLAZE:

Mix together 1 cup

confectioners' sugar,

pinch of nutmeg or

over warm scones.

2 tablespoons cream, a

cinnamon, and a dash of

vanilla extract. Drizzle



1 LARGE EGG 1/2 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.





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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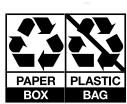
CINNAMON PECAN

SCONE MIX



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For information on allergens and





Nutrition Facts

CINNAMON PECAN SCONE MIX

8 servings per container

Serving size 1/3 cup mix (60g)

Calories	26	Mix 30	38	pared
<u>outories</u>	% Daily Value*		% Daily Value*	
Total Fat	9g	12%	21g	27%
Saturated Fat	2g	10%	10g	50%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	55mg	18%
Sodium	240mg	10%	400mg	17%
Total Carbohydrate	41g	15%	42g	15%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	14g		15g	
Incl. Added Sugars	14g	28%	14g	28%
Protein	5g		6g	
Vitamia D		00/		00/
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	30mg	2%	60mg	4%
Iron	0.8mg	4%	0.9mg	6%
Potassium	80mg	2%	110mg	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

MALTED BARLEY FLOUR), PECANS, CANE

FLOUR (WHEAT FLOUR, ENZYME OR

SUGAR, CINNAMON FLAKES [SUGAR,

CINNAMON, SUNFLOWER LECITHIN,

WHEAT FLOUR], BAKING POWDER

VEGETÁBLE OIL (PALM, PALM KERNEL),

(SODIUM ACID PYROPHOSPHATE, BAKING

SODA, CORN STARCH, MONOCALCIUM

PHOSPHATE), VIETNAMESE CINNAMON, NATURAL FLAVOR. **CONTAINS: WHEAT, PECANS.**

cross-contact prevention, visit:

KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY: