



# VANILLA CREAM WITH OTHER NATURAL FLAVORS SCONE MIX

> 100% EMPLOYEE OWNED



# VANILLA CREAM WITH OTHER NATURAL FLAVORS SCONE MIX



WITH REAL  
VANILLA

DELICIOUS  
FAST & EASY

NET WT 16 OZ (1 LB) 454g



SERVING  
SUGGESTION

## VANILLA CREAM WITH OTHER NATURAL FLAVORS SCONE MIX

### Nutrition Facts

8 servings per container  
Serving size 1/3 cup mix (57g)

	Mix	Prepared
<b>Calories</b>	<b>210</b>	<b>330</b>
	% Daily Value*	% Daily Value*
Total Fat	0.5g 1%	13g 7%
Saturated Fat	0g 0%	7g 35%
Trans Fat	0g	0g
Cholesterol	0mg 0%	80mg 27%
Sodium	150mg 7%	320mg 14%
Total Carbohydrate	44g 16%	45g 16%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	11g	12g
Incl. Added Sugars	10g 20%	10g 20%
Protein	6g	8g
Vitamin D	0mcg 0%	0.7mcg 24%
Calcium	150mg 10%	180mg 15%
Iron	0.6mg 4%	0.9mg 6%
Potassium	100mg 2%	150mg 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, NONFAT MILK, NATURAL FLAVORS, BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), VANILLA BEAN.

**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.**

## VANILLA CREAM SCONES

BAKES 8 SCONES

### YOU'LL NEED

- 1/2 TEASPOON SALT
- 2 LARGE EGGS
- 1 CUP HEAVY CREAM

### DIRECTIONS

- PREHEAT** oven to 400°F. Grease a baking sheet, or line with parchment paper.
- COMBINE** mix and salt. Blend eggs and cream together and pour over mix, stirring just until moistened. If needed, drizzle in another tablespoon of cream 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 into an 8" circle on baking sheet. 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)



### BUTTER SCONES:

Cut 8 tablespoons cold butter into pats. Blend mix and butter until crumbly. Whisk together 1/3 cup of milk and 2 eggs. Add to dry ingredients, stirring until just combined. Bake as directed.

### BAKER'S TIP:

Freeze on pan 30 minutes 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 or 2 teaspoons orange 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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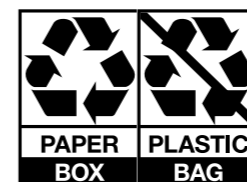
Certified



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](http://KingArthurBaking.com/non-gmo)



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SCONE MIX

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