



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)

Calories	Mix		Prepared	
		% Daily Value*		% Daily Value*
210		330		
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), CANE SUGAR, NONFAT MILK, NATURAL FLAVORS, BAKING POWDER (MONO-CALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), VANILLA BEAN.

CONTAINS: MILK, WHEAT.

DISTRIBUTED BY
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

MAKES 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** 1/2 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

BUTTER SCONES:

Cut 8 tablespoons cold butter into pats. Blend mix, salt, and butter until crumbly. Whisk together 1/2 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

Better baking begins with better ingredients and a true commitment to quality. It's a belief rooted in tradition, shaped by generations of bakers, and carried forward with care. We're honored to be part of your kitchen, and every moment that rises from it.



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BEST IF BAKED BY:



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400600



100% recycled fiber with a minimum of 35% post-consumer content.