Cranberry Orange Scone Mix

You'll Need

- ½ teaspoon salt
- 1 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.

For guidelines on baking at high altitude visit Bakewith.us/Altitude

Easy Glaze:
Stir together 1 cup confectioners’ sugar, 2 to 3 tablespoons orange juice, and 2 teaspoons orange zest. Drizzle over warm scones.

Baker’s Tip:
Freeze on pan 30 minutes before baking for higher-rising scones. Bake an extra 2 to 3 minutes.

INGREDIENTS:
- King Arthur unbleached flour (wheat flour, enzymes or malted barley flour), cane sugar, dried cranberries (cranberries, sugars, orange juice powder, maltodextrin, orange juice concentrate), baking powder (monocalcium phosphate, baking soda, corn starch), natural flavors.

Contains: Milk, wheat

Sourced non-GMO. Learn more at KingArthurBaking.com/non-gmo

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

Calories 200
Total Fat 9g 14%
Saturated Fat 3g 13%
Trans Fat 0g
Cholesterol 0mg 0%
Sodium 200mg 8%
Total Carbohydrates 26g 9%
Dietary Fiber 2g 9%
Total Sugars 10g
Added Sugars 8g
Protein 2g

Folic Acid 191mcg (44%)
Calium 115mg (4%)
Iron 66mg (4%)
Potassium 250mg (9%)

* The % Daily Value (DV) 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.

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.