



CRANBERRY ORANGE SCONE MIX

CRANBERRY ORANGE SCONES

MAKES 8 SCONES

YOU'LL NEED

- 1/2 TEASPOON SALT
- 1 STICK (8 TABLESPOONS) BUTTER, COLD; CUT INTO PATS
- 1 LARGE EGG
- 1/2 CUP MILK

DIRECTIONS

- PREHEAT** oven to 400°F. Grease a baking sheet or line with parchment paper.
- 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.
- 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.
- 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 higher-rising scones. Bake an extra 2 to 3 minutes.

EASY GLAZE:
Stir together 1 cup confectioners' sugar, 2 to 3 tablespoons orange juice, and 2 teaspoons orange zest. Drizzle over warm scones.

For guidelines on baking at high altitude, visit: BakeWith.Us/Altitude



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CRANBERRY ORANGE SCONE MIX



WITH TART
CRANBERRIES

DELICIOUS
FAST & EASY

NET WT 16 OZ (1 LB) 454g

SERVING
SUGGESTION

CRANBERRY ORANGE SCONE MIX

Nutrition Facts

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

	Mix		Prepared	
	Amount	% Daily Value*	Amount	% Daily Value*
Calories	200		320	
Total Fat	0g	0%	13g	17%
Saturated Fat	0g	0%	8g	40%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	55mg	18%
Sodium	135mg	6%	300mg	13%
Total Carbohydrate	46g	17%	46g	17%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	16g		17g	
Incl. Added Sugars	14g	28%	14g	28%
Protein	4g		6g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	110mg	8%	140mg	10%
Iron	0.6mg	4%	0.7mg	4%
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 FLOUR (WHEAT FLOUR, ENZYME), CANE SUGAR, DRIED CRANBERRIES (CRANBERRIES, SUGAR), ORANGE JUICE POWDER (MALTODEXTRIN, ORANGE JUICE CONCENTRATE), BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVORS.

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.

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BEST IF BAKED BY:



400579



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