



# FRENCH TOAST SCONE MIX

## FRENCH TOAST SCONES

BAKES 8 SCONES

### YOU'LL NEED

- 1/2 TEASPOON SALT
- 1 STICK (8 TABLESPOONS) COLD BUTTER, 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.

For guidelines on baking at high altitude visit [Bakewith.us/Altitude](http://Bakewith.us/Altitude)

### BAKER'S TIP:

Freeze on pan 30 minutes before baking for higher-rising scones. Bake an extra 2 to 3 minutes.

### EASY GLAZE:

Mix together 1 cup confectioners' sugar, 2 tablespoons cream, a pinch of nutmeg or cinnamon, and a dash of vanilla extract. 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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## FRENCH TOAST SCONE MIX



WITH  
**PREMIUM  
CINNAMON**

DELICIOUS  
FAST & EASY

NET WT 17 OZ (1 LB 1 OZ) 482g U D

SERVING  
SUGGESTION

### FRENCH TOAST SCONE MIX

## Nutrition Facts

8 servings per container  
Serving size 1/3 cup mix (60g)

	Mix		Prepared	
Calories	240		360	
	% Daily Value*		% Daily Value*	
Total Fat	4g	5%	16g	21%
Saturated Fat	2g	10%	10g	50%
Trans Fat	0g		0.5g	
Cholesterol	55mg	18%	110mg	37%
Sodium	250mg	11%	410mg	18%
Total Carbohydrate	45g	16%	45g	16%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	15g		16g	
Incl. Added Sugars	15g	30%	15g	30%
Protein	5g		7g	
Vitamin D	0mcg	0%	1mcg	6%
Calcium	34mg	2%	60mg	4%
Iron	1mg	6%	1mg	6%
Potassium	54mg	2%	89mg	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.

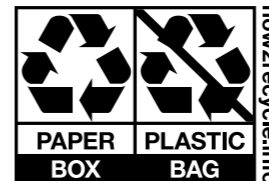
**INGREDIENTS:** KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, CINNAMON FLAKES [SUGAR, VEGETABLE OIL (PALM, PALM KERNEL), CINNAMON, SUNFLOWER LECITHIN, WHEAT FLOUR], NATURAL FLAVORS, EGGS, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), NUTMEG, VIETNAMESE CINNAMON.

**CONTAINS:** EGGS, MILK, WHEAT.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/allergen-program](http://KingArthurBaking.com/allergen-program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**



BEST IF BAKED BY:

FRENCH TOAST  
SCONE MIX  
100210M404H 211495

