







FRENCH TOAST SCONE MIX

FRENCH TOAST 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.

For guidelines on baking at high altitude, visit: 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.



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FRENCH TOAST SCONE MIX



WITH
PREMIUM
CINNAMON

DELICIOUS
FAST & EASY

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

FRENCH TOAST SCONE MIX

Nutrition Facts

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

Calories	Mix		Prepared	
	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), 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.

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.

FRENCH TOAST SCONE MIX

BEST IF BAKED BY:



how2recycle.info

400598



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

SERVING
SUGGESTION