



GINGERBREAD SCONE MIX

GINGERBREAD 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 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.

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 tablespoons cream, a pinch of nutmeg or cinnamon, and a dash of vanilla extract. Drizzle over warm scones.

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



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.



FOLLOW US!
[@KINGARTHURBAKING](https://www.instagram.com/KINGARTHURBAKING)
KINGARTHURBAKING.COM



**BAKER'S
HOTLINE**

WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline



We're committed to using the power of business as a force for social and environmental good.



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

> 100% EMPLOYEE OWNED



GINGERBREAD SCONE MIX



PERFECTLY
SWEET & SPICY

DELICIOUS
FAST & EASY

NET WT 16 OZ (1 LB) 454g



SERVING
SUGGESTION



BEST IF BAKED BY:

GINGERBREAD
SCONE MIX
100211M403H 211465



GINGERBREAD SCONE MIX

Nutrition Facts

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

	Mix		Prepared	
Calories	190		300	
	% Daily Value*		% Daily Value*	
Total Fat	0.5g	1%	13g	17%
Saturated Fat	0g	0%	8g	40%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	55mg	18%
Sodium	180mg	8%	340mg	15%
Total Carbohydrate	45g	16%	46g	17%
Dietary Fiber	7g	25%	7g	25%
Total Sugars	17g		18g	
Ind. Added Sugars	17g	34%	17g	34%
Protein	4g		5g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	60mg	4%	90mg	6%
Iron	2.8mg	15%	3mg	15%
Potassium	280mg	6%	310mg	6%

*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 WHITE WHOLE WHEAT FLOUR, CANE SUGAR, MOLASSES (MOLASSES, MALTODEXTRIN), CRYSTALLIZED GINGER (GINGER, CANE SUGAR), RESISTANT CORN STARCH, SPICES, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), VIETNAMESE CINNAMON, NATURAL FLAVOR.

CONTAINS: WHEAT.

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.