



# LEMON BLUEBERRY

WITH OTHER NATURAL FLAVORS

## SCONE MIX

> 100% EMPLOYEE OWNED



# LEMON BLUEBERRY

WITH OTHER NATURAL FLAVORS

## SCONE MIX



WITH REAL  
BLUEBERRIES

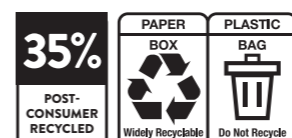
DELICIOUS  
FAST & EASY

SERVING  
SUGGESTION

NET WT 18 OZ (1 LB 2 OZ) 510g

### LEMON BLUEBERRY SCONE MIX

BEST IF BAKED BY:



400597



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

## LEMON BLUEBERRY 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

- 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** 1/4 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.
- 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](http://BakeWith.Us/Altitude)



### BAKING WITH JOY SINCE 1790

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#### 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, and 2 teaspoons lemon zest. Drizzle over warm scones.

### LEMON BLUEBERRY WITH OTHER NATURAL FLAVORS SCONE MIX

## Nutrition Facts

8 servings per container  
Serving size 1/3 cup mix (64g)

Calories	Mix		Prepared	
	240		360	
	% Daily Value*		% Daily Value*	
<b>Total Fat</b>	2g	3%	15g	19%
Saturated Fat	1.5g	8%	9g	45%
Trans Fat	0g		0g	
<b>Cholesterol</b>	0mg	0%	55mg	18%
<b>Sodium</b>	250mg	11%	410mg	18%
<b>Total Carbohydrate</b>	50g	18%	51g	19%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	18g		19g	
Incl. Added Sugars	15g	30%	15g	30%
<b>Protein</b>	5g		6g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	30mg	2%	50mg	4%
Iron	0.5mg	2%	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, BLUEBERRIES (BLUEBERRIES, SUGAR), LEMON DROPS (SUGAR, PALM KERNEL AND PALM OIL, WHEY, WHOLE MILK, SUNFLOWER LECITHIN, NATURAL FLAVORS, VANILLA, CITRIC ACID, SOY LECITHIN, TURMERIC), LEMON JUICE POWDER (MALTODEXTRIN, ORGANIC LEMON JUICE CONCENTRATE), BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONO-CALCIUM PHOSPHATE), NATURAL FLAVORS.

**CONTAINS:** MILK, WHEAT, SOY.

**DISTRIBUTED BY**  
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.**