



LEMON GINGER

WITH OTHER NATURAL FLAVORS
SCONE MIX

> 100% EMPLOYEE OWNED



LEMON GINGER

WITH OTHER NATURAL FLAVORS
SCONE MIX



WITH REAL
GINGER BITS

DELICIOUS
FAST & EASY

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

SERVING
SUGGESTION

LEMON GINGER WITH OTHER NATURAL FLAVORS SCONE MIX

Nutrition Facts

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

	Mix	Prepared
Calories	230	350
	% Daily Value*	% Daily Value*
Total Fat	2g 3%	14g 18%
Saturated Fat	1.5g 8%	9g 45%
Trans Fat	0g	0g
Cholesterol	0mg 0%	55mg 18%
Sodium	135mg 6%	300mg 13%
Total Carbohydrate	50g 18%	51g 19%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	19g	20g
Incl. Added Sugars	18g 36%	18g 36%
Protein	5g	6g
Vitamin D	0mcg 0%	0.3mcg 2%
Calcium	120mg 10%	140mg 10%
Iron	0.7mg 4%	0.8mg 4%
Potassium	80mg 2%	120mg 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, CRYSTALLIZED GINGER (GINGER, CANE 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 (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVORS, GINGER.

CONTAINS: MILK, WHEAT, SOY.

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.

LEMON GINGER 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



BAKING WITH JOY SINCE 1790

Better baking begins with better ingredients and a true commitment to quality. It's a belief rooted in tradition, shaped by generations of bakers, and carried forward with care. We're honored to be part of your kitchen, and every moment that rises from it.



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We're committed to using the power of business as a force for social and environmental good. Learn more at BCorp.com



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

LEMON GINGER SCONE MIX

BEST IF BAKED BY:



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

