







# VERMONT MAPLE OAT SCONE MIX

## VERMONT MAPLE OAT 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** 1/2 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.
- 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)

### 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 to 3 tablespoons cream, and 1/2 teaspoon vanilla extract or a drop of maple flavor. Drizzle over warm scones.



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## VERMONT MAPLE OAT SCONE MIX

WITH  
VERMONT  
MAPLE SUGAR

DELICIOUS  
FAST & EASY



NET WT 16 OZ (1 LB) 454g 

SERVING  
SUGGESTION



### VERMONT MAPLE OAT SCONE MIX

## Nutrition Facts

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

Calories	Mix		Prepared	
	% Daily Value*		% Daily Value*	
<b>210</b>		<b>320</b>		
<b>Total Fat</b>	1g	1%	13g	17%
Saturated Fat	0g	0%	8g	40%
Trans Fat	0g		0g	
<b>Cholesterol</b>	0mg	0%	55mg	18%
<b>Sodium</b>	135mg	6%	300mg	13%
<b>Total Carbohydrate</b>	44g	16%	45g	16%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	11g		12g	
Incl. Added Sugars	11g	22%	11g	22%
<b>Protein</b>	5g		7g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	120mg	10%	150mg	10%
Iron	1.1mg	6%	1.3mg	8%
Potassium	100mg	2%	130mg	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), OATS, CANE SUGAR, MAPLE SUGAR, BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVORS, MOLASSES (MOLASSES, MALTODEXTRIN).

**CONTAINS:** MILK, WHEAT.

**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.**

### VERMONT MAPLE OAT SCONE MIX

BEST IF BAKED BY:



400594



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