



PEACHES & CREAM SCONE MIX

PEACHES & CREAM SCONES

BAKES 8 SCONES

YOU'LL NEED

- 1/2 TEASPOON SALT
- 1 LARGE EGG
- 1 CUP HEAVY CREAM

DIRECTIONS

- PREHEAT** oven to 400°F. Grease a baking sheet, or line with parchment paper.
- COMBINE** mix and salt. Blend egg and cream together and pour over mix, stirring just until moistened. If needed, drizzle in another tablespoon of cream 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.

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

BUTTER SCONES:

Cut 8 tablespoons cold butter into pats. Blend mix and butter until crumbly. Whisk together 1/2 cup of milk and 1 egg. Add to dry ingredients, stirring until just combined. Bake as directed.

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 a dash of vanilla extract. Drizzle over warm scones.



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.



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> 100% EMPLOYEE OWNED



PEACHES & CREAM SCONE MIX



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

WITH
**PEACH
JAMMY BITS**

DELICIOUS
FAST & EASY

SERVING
SUGGESTION

PEACHES & CREAM SCONE MIX

Nutrition Facts

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

Calories	Mix		Prepared	
	220		330	
	% Daily Value*		% Daily Value*	
Total Fat	0.5g	1%	12g	15%
Saturated Fat	0g	0%	7g	35%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	55mg	18%
Sodium	150mg	7%	310mg	13%
Total Carbohydrate	49g	18%	49g	18%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	18g		19g	
Incl. Added Sugars	18g	36%	18g	36%
Protein	4g		6g	
Vitamin D	0mcg	0%	0.6mcg	4%
Calcium	110mg	8%	140mg	10%
Iron	0.6mg	4%	0.8mg	4%
Potassium	130mg	2%	160mg	4%

*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.

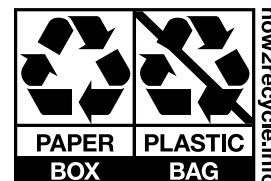
INGREDIENTS: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, PEACH GRANULES [FRUIT (PEACH PUREE, APPLE PUREE) SUGAR, FRUCTOSE SYRUP, RICE FLOUR, PALM OIL, PECTIN, NATURAL FLAVOR, CITRIC ACID, CITRUS FIBER], BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVORS.

CONTAINS: MILK, 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.



BEST IF BAKED BY:

PEACHES & CREAM
SCONE MIX

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