



PEACHES & CREAM SCONE MIX

PEACHES & CREAM SCONES

MAKES 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, salt, 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

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.



FOLLOW US!

@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. Learn more at BCorp.com



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

> 100% EMPLOYEE OWNED



PEACHES & CREAM SCONE MIX



WITH
PEACH
JAMMY BITS

DELICIOUS
FAST & EASY

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

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), 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.

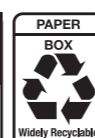
DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

PEACHES & CREAM SCONE MIX

BEST IF BAKED BY:



how2recycle.info

400594



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