






STRAWBERRIES & CREAM SCONE MIX

STRAWBERRIES & CREAM SCONES

BAKES 8 SCONES

YOU'LL NEED

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

BAKER'S TIP:

Freeze on pan 30 minutes before baking for higher-rising scones. Bake an extra 2 to 3 minutes.

DIRECTIONS

- 1. PREHEAT** oven to 400°F. Grease a baking sheet, or line with parchment paper.
- 2. 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.
- 3. 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.
- 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.

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.

EASY GLAZE:

Stir together 1 cup confectioners' sugar, 2 tablespoons cream, and a dash of vanilla extract. Drizzle over warm scones.

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



BAKING WITH JOY SINCE 1790

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STRAWBERRIES & CREAM SCONE MIX



WITH
**STRAWBERRY
JAMMY BITS**

DELICIOUS
FAST & EASY

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

SERVING
SUGGESTION

STRAWBERRIES & CREAM SCONE MIX

Nutrition Facts

8 servings per container			
Serving size		1/3 cup mix (60g)	
	Mix	Prepared	
Calories	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	140mg 6%	300mg 13%	
Total Carbohydrate	49g 18%	49g 18%	
Dietary Fiber	1g 4%	1g 4%	
Total Sugars	20g	21g	
Incl. Added Sugars	19g 38%	19g 38%	
Protein	4g	6g	
Vitamin D	0mcg 0%	0.6mcg 4%	
Calcium	110mg 8%	130mg 10%	
Iron	0.6mg 4%	0.7mg 4%	
Potassium	40mg 0%	80mg 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.

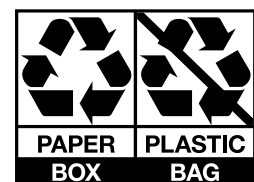
INGREDIENTS: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, STRAWBERRY GRANULES [FRUIT (APPLE PUREE, STRAWBERRY PUREE, STRAWBERRY JUICE, CHERRY JUICE), SUGAR, FRUCTOSE SYRUP, RICE FLOUR, PECTIN, COCOA BUTTER, CITRIC ACID, NATURAL FLAVOR], BAKING POWDER (MONOCALCIUM 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.



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STRAWBERRIES & CREAM
SCONE MIX

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BEST IF BAKED BY: