



STRAWBERRIES & CREAM SCONE MIX

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MAKES 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** 1/2 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.

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.

EASY GLAZE:

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



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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)

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	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), 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.

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.

STRAWBERRIES & CREAM SCONE MIX

BEST IF BAKED BY:



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