



# RED RASPBERRY SCONE MIX

## RED RASPBERRY SCONES

BAKES 8 SCONES

### YOU'LL NEED

- 1/2 TEASPOON SALT
- 1 STICK (8 TABLESPOONS) COLD BUTTER, CUT INTO PATS
- 1 LARGE EGG
- 1/2 CUP MILK

### DIRECTIONS

- PREHEAT** oven to 400°F. Grease a baking sheet, or line with parchment paper.
- 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.
- 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](http://Bakewith.us/Altitude)



### BAKING WITH JOY SINCE 1790

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> 100% EMPLOYEE OWNED



## RED RASPBERRY SCONE MIX



NET WT 16 OZ (1 LB) 454g

WITH  
**RASPBERRY  
JAMMY BITS**

DELICIOUS  
FAST & EASY

SERVING  
SUGGESTION

### RED RASPBERRY SCONE MIX

## Nutrition Facts

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

	Mix		Prepared	
Calories	200		320	
	% Daily Value*		% Daily Value*	
<b>Total Fat</b>	0.5g	1%	13g	17%
Saturated Fat	0g	0%	8g	40%
Trans Fat	0g		0g	
<b>Cholesterol</b>	0mg	0%	55mg	18%
<b>Sodium</b>	250mg	11%	410mg	18%
<b>Total Carbohydrate</b>	45g	16%	46g	17%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	15g		16g	
Incl. Added Sugars	15g	30%	15g	30%
<b>Protein</b>	4g		6g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	20mg	2%	40mg	4%
Iron	0.5mg	2%	0.6mg	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), RASPBERRY GRANULES [FRUIT (RASPBERRY PUREE, RASPBERRY JUICE, APPLE JUICE, CHERRY JUICE), SUGAR, FRUCTOSE SYRUP, RICE FLOUR, PALM OIL, NATURAL FLAVOR, PECTIN, ASCORBIC ACID], CANE SUGAR, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), NATURAL FLAVORS.

**CONTAINS:** MILK, WHEAT.

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.**



BEST IF BAKED BY:

