







SPICED EGGNOG SCONE MIX

SPICED EGGNOG SCONES

BAKES 9 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

- 1. PREHEAT** oven to 400°F. Grease a baking sheet, or line with parchment paper.
- 2. 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.
- 3. SCOOP** 1/3 cup of dough 2" apart onto baking sheet. Sprinkle with sparkling sugar if desired. For triangle scones, pat dough into a 9" circle on baking sheet. Cut into 9 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



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.



FOLLOW US!
[@KINGARTHURBAKING](https://www.instagram.com/KINGARTHURBAKING)
KINGARTHURBAKING.COM



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.



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

> 100% EMPLOYEE OWNED



SPICED EGGNOG SCONE MIX



SPICED WITH
**NUTMEG &
CINNAMON**

BAKES A
**HOLIDAY
FAVORITE**

NET WT 16 OZ (1 LB) 454g



SERVING
SUGGESTION

SPICED EGGNOG SCONE MIX

Nutrition Facts

9 servings per container
Serving size 1/3 cup mix (50g)

Calories	Mix		Prepared	
	200		300	
	% Daily Value*		% Daily Value*	
Total Fat	3g	4%	14g	18%
Saturated Fat	2g	10%	8g	40%
Trans Fat	0g		0g	
Cholesterol	25mg	8%	75mg	25%
Sodium	200mg	9%	340mg	15%
Total Carbohydrate	39g	14%	39g	14%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	13g		14g	
Incl. Added Sugars	13g	26%	13g	26%
Protein	4g		5g	
Vitamin D	0.1mcg	0%	0.4mcg	2%
Calcium	30mg	2%	50mg	4%
Iron	0.6mg	4%	0.7mg	4%
Potassium	40mg	0%	70mg	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, CINNAMON FLAKES [SUGAR, VEGETABLE OIL (PALM, PALM KERNEL), CINNAMON, SUNFLOWER LECITHIN, WHEAT FLOUR], NATURAL FLAVORS, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), EGG YOLKS, SPICES.

CONTAINS: EGGS, 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:

