

YULETIDE CHEER SCONES

MAKES 9 SCONES

YOU’LL NEED

- 1/2 TEASPOON SALT
- 1 STICK (8 TABLESPOONS) BUTTER, COLD; CUT INTO PATS
- 1 LARGE EGG
- 1/3 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 a 9" circle on baking sheet. Cut into 9 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](#)

**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, a pinch of nutmeg or cinnamon, 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](#)

Certified  
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](#)

YULETIDE CHEER Scone Mix

> 100% EMPLOYEE OWNED



YULETIDE CHEER Scone Mix



WITH REAL FRUITS & NUTS

MAKES A HOLIDAY FAVORITE

NET WT 16 OZ (1 LB) 454g

YULETIDE CHEER Scone Mix

BEST IF BAKED BY:

35% POST-CONSUMER RECYCLED

PAPER BOX Widely Recyclable

PLASTIC BAG Do Not Recycle

how2recycle.info

400567 71012 10084 2

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

YULETIDE CHEER Scone Mix

Nutrition Facts

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

|                    | Mix            |     | Prepared       |     |
|--------------------|----------------|-----|----------------|-----|
| Calories           | 190            |     | 290            |     |
|                    | % Daily Value* |     | % Daily Value* |     |
| Total Fat          | 3g             | 4%  | 14g            | 18% |
| Saturated Fat      | 0g             | 0%  | 7g             | 35% |
| Trans Fat          | 0g             |     | 0g             |     |
| Cholesterol        | 0mg            | 0%  | 50mg           | 17% |
| Sodium             | 300mg          | 9%  | 340mg          | 15% |
| Total Carbohydrate | 35g            | 13% | 35g            | 13% |
| Dietary Fiber      | 2g             | 7%  | 2g             | 7%  |
| Total Sugars       | 15g            |     | 16g            |     |
| Incl. Added Sugars | 12g            | 24% | 12g            | 24% |
| Protein            | 4g             |     | 5g             |     |
| Vitamin D          | 0mcg           | 0%  | 0.2mcg         | 2%  |
| Calcium            | 20mg           | 2%  | 40mg           | 4%  |
| Iron               | 0.5mg          | 2%  | 0.6mg          | 4%  |
| Potassium          | 80mg           | 2%  | 100mg          | 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, CRANBERRIES (CRANBERRIES, SUGAR), PECANS, GOLDEN RAISINS (RAISINS, SULFUR DIOXIDE), BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), NATURAL FLAVORS, SPICES.

**CONTAINS:** WHEAT, PECANS.

**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.**