

100% EMPLOYEE OWNED



Baker's Fruit BLEND

Adds sweet tanginess to baked goods.

Our exclusive blend of raisins, apricots, peaches, nectarines, pears, and cranberries is delectable in everything from scones to granola.

Ⓢ NET WT 16 OZ (1 LB) 454g

Baker's Fruit Blend

A unique combination of fruit bursting with bright summer flavor. Try it in everything from breads, muffins, and cookies to granola and trail mix.

Simple Scones

SCONES

- 2 3/4 cups (326g) King Arthur Unbleached All-Purpose Flour
- 1/3 cup (67g) sugar
- 3/4 teaspoon salt
- 1 tablespoon (12g) baking powder
- 8 tablespoons (113g) cold butter
- 1 cup to 2 cups (113g to 227g) King Arthur Baker's Fruit Blend
- 2 large eggs
- 2 teaspoons vanilla extract
- 3/4 cup (170g) half-and-half or milk

TOPPING (optional)

- 2 teaspoons milk
- Sparkling white sugar or cinnamon sugar

DIRECTIONS

Whisk together all dry ingredients. Work in butter just until crumbly. Stir in Baker's Fruit Blend.

In a separate bowl, whisk together eggs, vanilla, and half-and-half or milk. Pour into dry ingredients and stir until moistened and holds together.

Scoop dough in mounds onto a parchment-lined baking sheet. Brush with milk and top with sparkling sugar. Bake 30 minutes in preheated 375°F oven, until lightly browned. Let cool 5 minutes. Serve scones warm with butter and/or jam.

BEST IF USED BY:

Nutrition Facts

12 servings per container
Serving size 1/4 cup (37g)

Amount per serving
Calories **110**

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 26g	9%
Dietary Fiber 3g	11%
Total Sugars 20g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1mg	6%
Potassium 300mg	6%

*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: DARK RAISINS, GOLDEN RAISINS, APRICOTS, PEACHES, NECTARINES, PEARS, CRANBERRIES, SUGAR, SUNFLOWER OIL, SULFUR DIOXIDE.

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

Store cool and dry.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

BAKER'S HOTLINE 855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

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