



CHERRY ALMOND SCONE MIX

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MAKES 8 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 on baking sheet into an 8" circle. 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



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CHERRY ALMOND SCONE MIX



WITH REAL
CHERRIES

DELICIOUS
FAST & EASY

NET WT 16 OZ (1 LB) 454g

SERVING
SUGGESTION

CHERRY ALMOND SCONE MIX

Nutrition Facts

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

| Calories | Mix | | Prepared | |
|--------------------|----------------|-----|----------------|-----|
| | % Daily Value* | | % Daily Value* | |
| Total Fat | 1.5g | 2% | 13g | 17% |
| Saturated Fat | 0g | 0% | 8g | 40% |
| Trans Fat | 0g | | 0g | |
| Cholesterol | 0mg | 0% | 55mg | 18% |
| Sodium | 115mg | 5% | 280mg | 12% |
| Total Carbohydrate | 45g | 16% | 46g | 17% |
| Dietary Fiber | 1g | 4% | 1g | 4% |
| Total Sugars | 17g | | 18g | |
| Incl. Added Sugars | 14g | 28% | 14g | 28% |
| Protein | 5g | | 6g | |
| Vitamin D | 0mcg | 0% | 0.2mcg | 2% |
| Calcium | 120mg | 10% | 140mg | 10% |
| Iron | 0.7mg | 4% | 0.8mg | 4% |
| Potassium | 70mg | 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, DRIED CHERRIES (CHERRIES, SUGAR), ALMOND FLOUR, BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVORS.

CONTAINS: MILK, ALMONDS, 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.

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BEST IF BAKED BY:



how2recycle.info



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