と **CRANBERRY ORANGE** SCONE MIX

CRANBERRY ORANGE SCONES

BAKES 8 SCONES

YOU'LL NEED

- \checkmark TEASPOON SALT
- STICK (8 TABLESPOONS) COLD BUTTER, CUT INTO PATS \square
- \bigcirc 1 LARGE EGG
 - ⅓ 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 on baking sheet into an 8" circle. Cut into 8 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

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 to 3 tablespoons orange juice, and 2 teaspoons orange zest. Drizzle over warm scones.



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.

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> 100% EMPLOYEE OWNED



CRANBERRY ORANGE SCONE MIX

WITH TART **CRANBERRIES**

DELICIOUS

FAST & EASY





(CRANBERRY SCONE	• • =

8 servings per container Serving size 1/3 cup mix (57					
Calories	20)	^{Pre}	^{pared}	
	% Daily	Value*	% Daily \	/alue*	
otal Fat	0g	0%	13g	17%	
Saturated Fat	0g	0%	8g	40%	
Trans Fat	0g		0g		
holesterol	0mg	0%	55mg	18%	
odium	135mg	6%	300mg	13%	
otal Carbohydrate	46g	17%	46g	17%	
Dietary Fiber	2g	7%	2g	7%	
Total Sugars	16g		17g		
Incl. Added Sugars	14g	28%	14g	28%	
rotein	4g		6g		
'itamin D	0mcg	0%	0.3mcg	2%	
Calcium	110mg	8%	140mg	10%	
on	0.6mg	4%	0.7mg	4%	
otassium	80mg	2%	110mg	2%	

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, DRIED CRANBERRIES (CRANBERRIES, SUGAR). ORANGE JUICE POWDER (MALTODEXTRIN, ORANGE JUICE CONCENTRATE), BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVORS.

CONTAINS: 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.

CRANBERRY ORANGE 211494



BEST IF BAKED BY:

NET WT 16 OZ (1 LB) 454g OD

PAPER

BOX

BAG

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