



YULETIDE CHEER SCONE MIX

YULETIDE CHEER SCONES

BAKES 9 SCONES

YOU'LL NEED

- 1/2 TEASPOON SALT
- 1 STICK (8 TABLESPOONS) COLD BUTTER, 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

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



YULETIDE CHEER SCONE MIX



NET WT 16 OZ (1 LB) 454g



SERVING SUGGESTION

WITH REAL
FRUITS
& NUTS

BAKES A
HOLIDAY
FAVORITE

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.

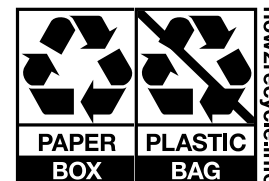
INGREDIENTS: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, CRANBERRIES (CRANBERRIES, SUGAR), PECANS, GOLDEN RAISINS (RAISINS, SULFUR DIOXIDE), BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), NATURAL FLAVORS, SPICES.

CONTAINS: WHEAT, PECANS.

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.



how2recycle.info

YULETIDE CHEER
SCONE MIX

101201M402F 211427



BEST IF BAKED BY:

0 71012 10084 2