

100% EMPLOYEE OWNED



Candied Orange PEEL

Slightly sweet bright orange flavor.

Gives a wonderful burst of bright citrus flavor to fruitcake, stollen, panettone, and other holiday treats.

Ⓢ NET WT 16 OZ (1 LB) 454g

Orange Walnut Whole Wheat Scones

MAKES 12 LARGE DROP SCONES

Sweet tender scones packed with whole grain goodness, nuts, and our tangy Candied Orange Peel. These scrumptious scones, topped with a sweet sugary glaze, are irresistible.

SCONES

- 2 1/3 cups (276g) King Arthur White Whole Wheat Flour
- 1/4 cup (50g) brown sugar, packed
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 8 tablespoons (113g) cold butter, cut into small pieces
- 1/2 cup (85g) Candied Orange Peel
- 1/2 cup (64g) toasted walnut pieces, cooled
- 1/2 cup (113g) cold buttermilk
- 1 egg
- 1 teaspoon vanilla

GLAZE

- 1 cup confectioners' sugar
- 2 to 3 tablespoons heavy cream
- 2 to 3 drops vanilla

DIRECTIONS

Preheat the oven to 350°F.

Whisk together flour, brown sugar, baking powder, and baking soda. Work in cold butter until crumbly. Add walnut pieces and candied orange peel and toss to coat. In a measuring cup, combine buttermilk, egg, and flavorings. Pour into dry ingredients. Mix gently just until combined. Cover and refrigerate 15 minutes. Scoop 1/4 cup dough 2" apart onto greased or parchment lined baking sheet. Bake for 16 to 18 minutes, until lightly browned. Remove from oven and cool on pan.

For the glaze: Combine confectioners' sugar, heavy cream, and 2 to 3 drops of vanilla until smooth. Add more cream if needed for spreadable consistency. Spread over warm scones and serve.

BEST IF USED BY:

Nutrition Facts

14 servings per container

Serving size 3 tbsps (32g)

Amount per serving

Calories 120

% 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 4g 14%

Total Sugars 19g

Includes 19g Added Sugars 38%

Protein 0g

Vitamin D 0mcg 0%

Calcium 64mg 4%

Iron 0mg 0%

Potassium 0mg 0%

*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: ORANGE PEEL, GLUCOSE-FRUCTOSE SYRUP, SUGAR, LEMON JUICE CONCENTRATED.

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

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Store cool and dry.



WE'RE HERE TO HELP.

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