





GLUTEN-FREE  
SCONE MIX

ADD YOUR PERSONAL TOUCH MAKES TEN 3" SCONES

Our easy-to-make scone mix makes delicious buttery scones fortified with iron, calcium, and vitamins for added nutrition. Stir in your favorite add-ins, like chocolate chips, dried fruit, or nuts, for a simple breakfast or drizzle with a sweet glaze for a decadent dessert.

YOU'LL NEED

-  1/2 CUP (8 TABLESPOONS) BUTTER, COLD, CUT IN PATS\*
-  3/4 CUP CHOPPED DRIED FRUIT OR NUTS (OPTIONAL)
-  1 LARGE EGG
-  1/2 CUP MILK\*

BAKER'S TIP:

For classic triangle scones: Prepare dough as directed. Shape scones by placing dough on baking sheet and patting into an 8" circle. Cut circle into 8 wedges, separating slightly. Bake as directed.

\*TO MAKE NON-DAIRY, USE VEGAN BUTTERY STICKS; AND RICE, SOY, OR ALMOND MILK.

DIRECTIONS

1. **WORK** butter into dry mix until crumbly. Stir in dried fruit or nuts, if using. In separate bowl, stir together egg and milk. Add to dry ingredients, stirring just until moistened; add another tablespoon milk if needed.
2. **SCOOP** 1/4-cup balls of dough about 2" apart onto lightly greased or parchment-lined baking sheet. Sprinkle with coarse sugar, if desired.
3. **BAKE** in upper third of preheated 375°F oven for 14-16 minutes, until light golden brown. Serve warm.

FOR AN EASY VANILLA GLAZE:

Mix 1 cup confectioners' sugar with 2 tablespoons heavy cream and 1 teaspoon vanilla extract. Mix well, adding more cream or sugar if necessary, until glaze is the consistency of molasses. Drizzle over the scones before serving warm.

For guidelines on baking at high altitude, visit: [BakeWith.Us/Altitude](http://BakeWith.Us/Altitude)



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GLUTEN-FREE  
SCONE MIX



NET WT 12 OZ (340g)



servings  
suggestion



CUSTOMIZE WITH  
YOUR  
FAVORITE  
ADD-INS

RICH, BUTTERY &  
PERFECTLY  
SWEET

GLUTEN-FREE SCONE MIX

Nutrition Facts

10 servings per container  
Serving size 1/3 cup mix (34g)

	Mix	Prepared
<b>Calories</b>	<b>120</b>	<b>210</b>
	% Daily Value*	% Daily Value*
Total Fat	0g 1%	10g 13%
Saturated Fat	0g 0%	6g 30%
Trans Fat	0g	0g
Cholesterol	0mg 0%	45mg 15%
Sodium	280mg 12%	290mg 13%
Total Carbohydrate	27g 10%	28g 10%
Dietary Fiber	1g 3%	1g 3%
Total Sugars	7g	8g
Incl. Added Sugars	7g 14%	7g 14%
Protein	1g	2g
Vitamin D	0mcg 0%	0.2mcg 2%
Calcium	160mg 10%	180mg 15%
Iron	1.9mg 10%	2mg 10%
Potassium	40mg 0%	70mg 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:** WHOLE GRAIN BROWN RICE FLOUR, RICE FLOUR, CANE SUGAR, CORN STARCH, TAPIOCA STARCH, POTATO STARCH, BAKING POWDER (BAKING SODA, CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, NATURAL VANILLA FLAVOR, XANTHAN GUM, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)].

**DISTRIBUTED BY**  
KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

NON-DAIRY\*

Certified Gluten-Free by GFCO | [GFCO.org](http://GFCO.org)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

BEST IF BAKED BY:

