



# CHEDDAR CHIVE

## BISCUIT & SCONE MIX

### CHEDDAR CHIVE BISCUITS & SCONES

MAKES 12 TO 14 BISCUITS OR 8 TO 10 SCONES

#### YOU'LL NEED

	Butter, cold; ½" cubes	Shredded cheese (optional)	Milk	Temperature	Bake time
<b>BISCUITS</b>	12 tablespoons (170g)	1 cup (113g)	1 cup (227g)	425°F	12 to 14 minutes
<b>SCONES</b>	12 tablespoons (170g)	1 cup (113g)	¾ cup (170g)	400°F	17 to 20 minutes

#### DIRECTIONS

- PREHEAT** oven according to chart with rack in upper third. Line baking sheet with parchment or lightly grease.
- COMBINE** the mix and butter in a medium bowl, tossing to coat. Work in butter until mixture is unevenly crumbly, with most butter pieces the size of peas and some larger, flatter pieces remaining. Add shredded cheese (if using), tossing to coat in the mix.
- ADD** milk and stir until dough forms. (Biscuit dough will be sticky; scone dough will be firm.) If dry, add more milk a teaspoon at a time until dough comes together.
- TRANSFER** dough to floured surface. Using floured hands or bowl scraper, fold dough over on itself four times to help create layers.
- SHAPE BISCUITS OR SCONES:** For biscuits, roll or pat dough into 1"-thick square (about 7" x 7"). Use floured 2" round cutter to cut biscuits, re-flouring cutter as needed. Reroll scraps and repeat until all dough is used. Place biscuits onto prepared baking sheet 1" apart (place closer together for softer sides). For scones, scoop ½-cup portions of dough 2" apart onto prepared baking sheet. For triangle scones, pat dough on baking sheet into a 7½" round. Cut into eight wedges, separating slightly.
- BAKE** according to chart, or until golden brown. Remove from oven and immediately brush with additional melted butter, if desired. Serve warm, ideally on the same day.



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# CHEDDAR CHIVE

## BISCUIT & SCONE MIX



MADE WITH  
**REAL SHARP  
CHEDDAR  
AND HERBS**

MAKES FLAKY  
**BISCUITS  
OR DELICATE  
SCONES**

NET WT 15 OZ (425g)



SERVING  
SUGGESTION

### CHEDDAR CHIVE BISCUIT & SCONE MIX

## Nutrition Facts

14 servings per container  
Serving size 3 tbsp mix (30g)

	Mix		Prepared	
	Amount	% Daily Value*	Amount	% Daily Value*
<b>Calories</b>	<b>110</b>		<b>200</b>	
<b>Total Fat</b>	1g	1%	11g	14%
Saturated Fat	0g	0%	7g	35%
Trans Fat	0g		0g	
<b>Cholesterol</b>	0mg	0%	30mg	10%
<b>Sodium</b>	340mg	15%	350mg	15%
<b>Total Carbohydrate</b>	21g	8%	22g	8%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	2g		3g	
Incl. Added Sugars	1g	2%	1g	2%
<b>Protein</b>	3g		4g	
Vitamin D	0mcg	0%	0.2mcg	2%
Calcium	110mg	8%	130mg	10%
Iron	0.4mg	2%	0.4mg	2%
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), UNBLEACHED PASTRY FLOUR, CHEDDAR CHEESE (PASTEURIZED MILK, SALT, CHEESE CULTURES, ENZYMES, WHEY, BUTTERMILK, SALT), CANE SUGAR, MINCED ONION, NATURAL FLAVOR, BAKING POWDER (CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), CHIVES, BAKING SODA, SEA SALT.

**CONTAINS:** MILK, WHEAT.

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

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

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

### CHEDDAR CHIVE BISCUIT & SCONE MIX

BEST IF BAKED BY:



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