



STREET CORN BISCUIT & SCONE MIX

> 100% EMPLOYEE OWNED

STREET CORN BISCUIT & 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
BISCUITS	12 tablespoons (170g)	1 cup (113g)	1 cup (227g)	425°F	12 to 14 minutes
SCONES	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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STREET CORN BISCUIT & SCONE MIX



MADE WITH
ZESTY ELOTE
SEASONING

MAKES FLAKY
BISCUITS
OR TENDER
SCONES

NET WT 15 OZ (425g)



SERVING
SUGGESTION

STREET CORN BISCUIT & SCONE MIX

Nutrition Facts

14 servings per container
Serving size 4 tbsp mix (30g)

	Mix	Prepared
Calories	110	200
	% Daily Value*	% Daily Value*
Total Fat	0.5g 1%	11g 14%
Saturated Fat	0g 0%	7g 35%
Trans Fat	0g	0g
Cholesterol	0mg 0%	30mg 10%
Sodium	330mg 14%	340mg 15%
Total Carbohydrate	22g 8%	23g 8%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	2g	3g
Incl. Added Sugars	1g 2%	1g 2%
Protein	3g	4g
Vitamin D	0mcg 0%	0.2mcg 2%
Calcium	80mg 6%	110mg 8%
Iron	0.4mg 2%	0.4mg 2%
Potassium	60mg 2%	90mg 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, CORNMEAL, SUPER SWEET CORN, CANE SUGAR, SOUR CREAM (CULTURED CREAM, NONFAT MILK), LIME JUICE POWDER (MALTODEXTRIN, LIME JUICE CONCENTRATE), BAKING POWDER (CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SMOKY SPICY SEASONING (DEHYDRATED VEGETABLES (GARLIC, TOMATO, ONION), SPICES (SMOKED CHILI PEPPER), SEA SALT, PAPRIKA, YEAST EXTRACT, OLEORESIN PAPRIKA, NATURAL FLAVORS), BAKING SODA, SEA SALT, CUMIN, CITRIC ACID.

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.

STREET CORN BISCUIT & SCONE MIX

BEST IF BAKED BY:



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400774



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