



## CRANBERRY ORANGE SCONE MIX

OUR SIGNATURE RECIPE FOR

## CRANBERRY ORANGE SCONES

### YOU'LL NEED

- 1/2 teaspoon salt
- 1 stick (8 tablespoons) cold butter, cut into pats
- 1 large egg
- 1/2 cup milk



- 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** dough onto baking sheet, using about 1/3 cup for each scone. Leave 2" between each.
- BAKE** for 14 to 16 minutes in upper third of oven, until light golden brown.
- COOL** 5 minutes, and glaze if desired. Serve warm.

### BAKES 8 SCONES

#### TRIANGLE SCONES

Follow directions above. Place dough on baking sheet, and pat into an 8" circle. Cut into 8 wedges, separating slightly. Bake as directed.

#### EASY GLAZE

Stir together 1 cup confectioners' sugar, 2 to 3 tablespoons orange juice, and 2 teaspoons orange zest. Drizzle over warm scones.

#### BAKERS TIP

Find our complete assortment of mixes, ingredients, pans, baking tools, and delicious recipes online at

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#### COMPLIMENTS OF

*The King Arthur Flour Kitchen*

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OUR SIGNATURE RECIPES

# SCONE MIX

*Start your morning right! Simply perfect scones, made with tart cranberries and bursting with bright citrus.*

**WITH TART,  
CRANBERRIES**



NET WT 16 OZ (1 LB) 454g

## CRANBERRY ORANGE SCONE MIX

### Nutrition Facts

8 servings per container  
Serving size 1/3 cup mix (57g)

Calories	Mix		Prepared	
	200		320	
	% Daily Value*		% Daily Value*	
Total Fat	0g	0%	13g	17%
Saturated Fat	0g	0%	8g	40%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	55mg	18%
Sodium	135mg	6%	300mg	13%
Total Carbohydrate	46g	17%	46g	17%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	16g		17g	
Incl. Added Sugars	14g	28%	14g	28%
Protein	4g		6g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	110mg	8%	140mg	10%
Iron	0.6mg	4%	0.7mg	4%
Potassium	80mg	2%	110mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** King Arthur Unbleached Flour (wheat flour, malted barley flour), Cane Sugar, Dried Cranberries (cranberries, sugar), Orange Powder (orange solids, maltodextrin), Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavors.

**CONTAINS:** Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VERMONT 05055  
800 827 6836 | [KingArthurFlour.com](http://KingArthurFlour.com)

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

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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