



APPLE CINNAMON SCONE MIX

OUR SIGNATURE RECIPE FOR APPLE CINNAMON 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 cream, and 1/2 teaspoon vanilla extract or 1/2 teaspoon cinnamon. Drizzle over warm scones.

BAKERS TIP

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OUR SIGNATURE RECIPES

SCONE MIX

Fast and easy! Simply perfect scones at home for an anytime treat; made with real apples and premium cinnamon.

**MADE WITH
REAL APPLES**



**Apple
Cinnamon**



NET WT 16 OZ (1 LB) 454g

APPLE CINNAMON SCONE MIX

Nutrition Facts

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

	Mix		Prepared	
Calories	210		330	
	% Daily Value*		% Daily Value*	
Total Fat	2.5g	3%	15g	19%
Saturated Fat	1.5g	8%	9g	45%
Trans Fat	0g		0.5g	
Cholesterol	0mg	0%	55mg	18%
Sodium	180mg	8%	350mg	15%
Total Carbohydrate	44g	16%	45g	16%
Dietary Fiber	3g	11%	3g	11%
Total Sugars	20g		21g	
Incl. Added Sugars	17g	34%	17g	34%
Protein	4g		5g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	80mg	6%	110mg	8%
Iron	0.9mg	6%	1mg	6%
Potassium	320mg	6%	360mg	8%

*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, malted barley flour), Cane Sugar, King Arthur White Whole Wheat Flour, Cinnamon Flakes (sugar, vegetable oil (palm, palm kernel), cinnamon, sunflower lecithin), Apples, Apple Cinnamon Granules (fruit (apple juice, apple puree), fructose syrup, sugar, rice flour, apple fiber, palm oil, cinnamon, natural flavors, pectin, citric acid, citrus fiber), Wheat Starch, Brown Sugar, Sour Cream (cultured cream, nonfat milk), Baking Powder (baking soda, cornstarch, monocalcium phosphate, sodium acid pyrophosphate), Lemon Juice Powder (maltodextrin, organic lemon juice concentrate), Vietnamese Cinnamon.

CONTAINS: Wheat, Milk.

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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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