



APRICOT SOUR CREAM SCONE MIX

OUR SIGNATURE RECIPE FOR APRICOT SOUR CREAM 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 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 KingArthurBaking.com



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OUR SIGNATURE RECIPES

SCONE MIX

Fast and easy! Simply perfect scones for an anytime treat; made with real sour cream for rich, creamy flavor in every bite.

**WITH REAL
SOUR CREAM**



NET WT 18 OZ (1 LB 2 OZ) 510g

APRICOT SOUR CREAM SCONE MIX

Nutrition Facts

8 servings per container
Serving size 1/3 cup mix (64g)

	Mix		Prepared	
Calories	240		350	
	% Daily Value*		% Daily Value*	
Total Fat	1.5g	2%	14g	18%
Saturated Fat	1g	5%	8g	40%
Trans Fat	0g		0.5g	
Cholesterol	5mg	2%	60mg	20%
Sodium	260mg	11%	420mg	18%
Total Carbohydrate	51g	19%	52g	19%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	22g		23g	
Incl. Added Sugars	21g	42%	21g	42%
Protein	5g		6g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	30mg	2%	60mg	4%
Iron	0.5mg	2%	0.6mg	4%
Potassium	50mg	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, malted barley flour), Cane Sugar, Apricot Granules (apricot puree, fructose syrup, sugar, rice flour, cocoa butter, pectin, citric acid, natural flavor), Sour Cream (cultured cream, nonfat milk), Natural Flavors, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate).

CONTAINS: Milk, Wheat.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.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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