



CINNAMON PECAN SCONE MIX

OUR SIGNATURE RECIPE FOR CINNAMON PECAN 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 them.
- 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. Drizzle over warm scones.

BAKERS TIP

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



OUR SIGNATURE RECIPE FOR CINNAMON PECAN SCONE MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

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OUR SIGNATURE RECIPES

SCONE MIX

Fast and easy! Simply perfect scones, with warm spiced cinnamon and crunchy diced pecans in every bite.

**MADE WITH
DICED PECANS**



NET WT 17 OZ (1 LB 1 OZ) 482g ©

CINNAMON PECAN SCONE MIX

Nutrition Facts

8 servings per container
Serving size 1/3 cup mix (60g)

	Mix		Prepared	
Calories	260		380	
	% Daily Value*		% Daily Value*	
Total Fat	9g	12%	21g	27%
Saturated Fat	2g	10%	10g	50%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	55mg	18%
Sodium	240mg	10%	400mg	17%
Total Carbohydrate	41g	15%	42g	15%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	14g		15g	
Incl. Added Sugars	14g	28%	14g	28%
Protein	5g		6g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	30mg	2%	60mg	4%
Iron	0.8mg	4%	0.9mg	6%
Potassium	80mg	2%	110mg	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), Pecans, Cane Sugar, Cinnamon Flakes [sugar, vegetable oil (palm, palm kernel), cinnamon, sunflower lecithin], Baking Powder (sodium acid pyrophosphate, baking soda, corn starch, monocalcium phosphate), Vietnamese Cinnamon, Natural Flavor.

CONTAINS: Wheat, Pecans.

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, milk, soy, almonds, hazelnuts, walnuts, and coconut.

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