



## VANILLA CREAM WITH OTHER NATURAL FLAVORS SCONE MIX

### OUR SIGNATURE RECIPE FOR VANILLA CREAM SCONES

#### YOU'LL NEED

1/2 teaspoon salt      2 large eggs      1 cup heavy cream

- PREHEAT** oven to 400°F. Grease a baking sheet, or line with parchment paper.
- COMBINE** mix and salt. Blend egg and cream together and pour over mix, stirring just until moistened. If needed, drizzle in another tablespoon of cream 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.

#### BUTTER SCONES

Cut 8 tablespoons cold butter into pats. Blend mix and butter until crumbly. Whisk together 1/3 cup of milk and 2 eggs. Add to dry ingredients, stirring until just combined. Bake as directed.



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### OUR SIGNATURE RECIPES

# SCONE MIX

*Start your morning right! Simply perfect scones made fast and easy; cream scones pair wonderfully with butter and jam.*

**MADE WITH  
REAL VANILLA**



NET WT 16 OZ (1 LB) 454g

### VANILLA CREAM WITH OTHER NATURAL FLAVORS SCONE MIX

## Nutrition Facts

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

	Mix		Prepared	
Calories	210		330	
	% Daily Value*		% Daily Value*	
<b>Total Fat</b>	0.5g	1%	13g	7%
Saturated Fat	0g	0%	7g	35%
Trans Fat	0g		0g	
<b>Cholesterol</b>	0mg	0%	80mg	27%
<b>Sodium</b>	150mg	7%	320mg	14%
<b>Total Carbohydrate</b>	44g	16%	45g	16%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	11g		12g	
Incl. Added Sugars	10g	20%	10g	20%
<b>Protein</b>	6g		8g	
Vitamin D	0mcg	0%	0.7mcg	24%
Calcium	150mg	10%	180mg	15%
Iron	0.6mg	4%	0.9mg	6%
Potassium	100mg	2%	150mg	4%

\*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, Nonfat Milk, Natural Flavors, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Vanilla Bean.

**CONTAINS:** Milk, Wheat.

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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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