

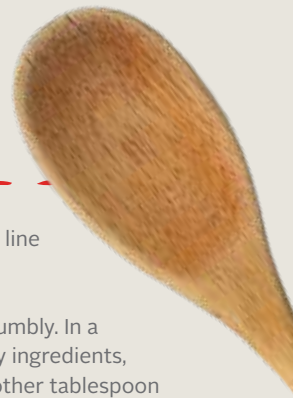


CRANBERRY ORANGE SCONE MIX

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 KingArthurBaking.com



OUR SIGNATURE RECIPE FOR CRANBERRY ORANGE 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.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.



Sourced non-GMO. Learn more at KingArthurBaking.com/non-gmo



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	13g	320	17g
	% 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 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, Dried Cranberries (cranberries, sugar), Orange Juice Powder (maltodextrin, orange juice concentrate), Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavors.

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.

100209M403G

209905



BEST IF BAKED BY:



Printed on 100% recycled (35% post-consumer) content. Please recycle.