



FRENCH TOAST SCONE MIX

OUR SIGNATURE RECIPE FOR FRENCH TOAST 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. 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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FRENCH TOAST 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

Start your morning right! Simply perfect scones made fast and easy; French toast flavor in every sweet bite.

**MADE WITH
PREMIUM
CINNAMON**



NET WT 17 OZ (1 LB 1 OZ) 482g

FRENCH TOAST SCONE MIX

Nutrition Facts

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

	Mix		Prepared	
Calories	240		360	
	% Daily Value*		% Daily Value*	
Total Fat	4g	5%	16g	21%
Saturated Fat	2g	10%	10g	50%
Trans Fat	0g		0.5g	
Cholesterol	55mg	18%	110mg	37%
Sodium	250mg	11%	410mg	18%
Total Carbohydrate	45g	16%	45g	16%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	15g		16g	
Incl. Added Sugars	15g	30%	15g	30%
Protein	5g		7g	
Vitamin D	0mcg	0%	1mcg	6%
Calcium	34mg	2%	60mg	4%
Iron	1mg	6%	1mg	6%
Potassium	54mg	2%	89mg	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, Cinnamon Flakes (sugar, vegetable oil (palm, palm kernel), cinnamon, sunflower lecithin), Natural Flavors, Eggs, Baking Powder (sodium acid pyrophosphate, baking soda, corn starch, monocalcium phosphate), Nutmeg, Vietnamese Cinnamon.

CONTAINS: Eggs, 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 soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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