



MAPLE OAT SCONE MIX

OUR SIGNATURE RECIPE FOR MAPLE OAT 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 a drop of maple flavor. 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 MAPLE OAT 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; classic Vermont maple sugar and nutty oats in every bite.

**MADE WITH
VERMONT
MAPLE SUGAR**



NET WT 16 OZ (1 LB) 454g

MAPLE OAT SCONE MIX

Nutrition Facts

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

	Mix	Prepared
Calories	210	320
	% Daily Value*	% Daily Value*
Total Fat	1g 1%	13g 17%
Saturated Fat	0g 0%	8g 40%
Trans Fat	0g	0g
Cholesterol	0mg 0%	55mg 18%
Sodium	135mg 6%	300mg 13%
Total Carbohydrate	44g 16%	45g 16%
Dietary Fiber	2g 7%	2g 7%
Total Sugars	11g	12g
Incl. Added Sugars	11g 22%	11g 22%
Protein	5g	7g
Vitamin D	0mcg 0%	0.3mcg 2%
Calcium	120mg 10%	150mg 10%
Iron	1.1mg 6%	1.3mg 8%
Potassium	100mg 2%	130mg 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), Oats, Cane Sugar, Maple Sugar, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavors, Molasses (molasses, maltodextrin).

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.



NET WT 16 OZ (1 LB) 454g

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