



PEACHES & CREAM SCONE MIX

OUR SIGNATURE RECIPE FOR PEACHES & CREAM SCONES

YOU'LL NEED

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

- PREHEAT** oven to 400°F. Grease a baking sheet, or line with parchment paper.
- COMBINE** mix and salt. Stir together egg and cream 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

Replace heavy cream with 8 tablespoons cold butter (cut into pats) and 1/2 cup milk. Stir together mix and salt then work in butter until crumbly. Whisk egg and milk together. Add to dry ingredients, stirring just until combined. Continue with step 3 above.



OUR SIGNATURE
RECIPE FOR

PEACHES & CREAM SCONE MIX

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OUR SIGNATURE RECIPES

SCONE MIX

Start your morning right! Simply perfect scones made fast and easy; bursting with sweet fruit flavor in a cream batter.

**•BAKES.
EIGHT
SCONES**



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

PEACHES & CREAM SCONE MIX

Nutrition Facts

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

	Mix		Prepared	
	Amount	% Daily Value*	Amount	% Daily Value*
Calories	220		330	
Total Fat	0.5g	1%	12g	15%
Saturated Fat	0g	0%	7g	35%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	55mg	18%
Sodium	150mg	7%	310mg	13%
Total Carbohydrate	49g	18%	49g	18%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	18g		19g	
Incl. Added Sugars	18g	36%	18g	36%
Protein	4g		6g	
Vitamin D	0mcg	0%	0.6mcg	4%
Calcium	110mg	8%	140mg	10%
Iron	0.6mg	4%	0.8mg	4%
Potassium	130mg	2%	160mg	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, Peach Granules (fruit (peach puree, apple puree) sugar, fructose syrup, rice flour, palm oil, pectin, natural flavor, citric acid, citrus fiber), Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavors.

CONTAINS: Milk, Wheat.

KING ARTHUR BAKING COMPANY, INC.
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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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