



STRAWBERRIES & CREAM SCONE MIX

OUR SIGNATURE RECIPE FOR

STRAWBERRIES & CREAM SCONES

YOU'LL NEED

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

- 1 • PREHEAT** oven to 400°F. Grease a baking sheet, or line with parchment paper.
- 2 • 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.
- 3 • SCOOP** dough onto baking sheet, using about 1/3 cup for each scone. Leave 2" between each.
- 4 • BAKE** for 14 to 16 minutes in upper third of oven, until light golden brown.
- 5 • COOL** 5 minutes, and glaze if desired. Serve warm.

BAKES 8 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.

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.



OUR SIGNATURE RECIPE FOR

STRAWBERRIES & CREAM 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 fast and easy; bursting with sweet fruit flavor in a classic cream batter.

**•BAKES•
EIGHT
SCONES**

Strawberries & Cream



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

STRAWBERRIES & CREAM SCONE MIX

Nutrition Facts

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

	Mix	Prepared
Calories	220	330
	% Daily Value*	% Daily Value*
Total Fat	0.5g 1%	12g 15%
Saturated Fat	0g 0%	7g 35%
Trans Fat	0g	0g
Cholesterol	0mg 0%	55mg 18%
Sodium	140mg 6%	300mg 13%
Total Carbohydrate	49g 18%	49g 18%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	20g	21g
Incl. Added Sugars	19g 38%	19g 38%
Protein	4g	6g
Vitamin D	0mcg 0%	0.6mcg 4%
Calcium	110mg 8%	130mg 10%
Iron	0.6mg 4%	0.7mg 4%
Potassium	40mg 0%	80mg 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, Strawberry Granules (fruit (apple puree, strawberry puree, strawberry juice, cherry juice), sugar, fructose syrup, rice flour, pectin, cocoa butter, citric acid, natural flavor), 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.

100219M4071

210170



BEST IF BAKED BY:



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