



## RASPBERRY SCONE MIX

### OUR SIGNATURE RECIPE FOR RASPBERRY 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. Drizzle over warm scones.

#### BAKER'S TIP

Find our complete assortment of mixes, ingredients, pans, baking tools, and delicious recipes online at [KingArthurBaking.com](http://KingArthurBaking.com)



### OUR SIGNATURE RECIPE FOR RASPBERRY 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](http://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](http://KingArthurBaking.com/non-gmo)



### OUR SIGNATURE RECIPES

# SCONE MIX

*Start your morning right! Simply perfect scones made fast and easy; vanilla and raspberry pair to make a sweet treat.*

**•BAKES•  
EIGHT  
SCONES**

Raspberry



NET WT 16 OZ (1 LB) 454g

### RASPBERRY SCONE MIX

## Nutrition Facts

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

	Mix		Prepared	
Calories	200		320	
	% Daily Value*		% Daily Value*	
Total Fat	0.5g	1%	13g	17%
Saturated Fat	0g	0%	8g	40%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	55mg	18%
Sodium	250mg	11%	410mg	18%
Total Carbohydrate	45g	16%	46g	17%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	15g		16g	
Incl. Added Sugars	15g	30%	15g	30%
Protein	4g		6g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	20mg	2%	40mg	4%
Iron	0.5mg	2%	0.6mg	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), Raspberry Granules (fruit (raspberry puree, raspberry juice, apple juice, cherry juice), sugar, fructose syrup, rice flour, palm oil, natural flavor, pectin, ascorbic acid), Cane Sugar, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Natural Flavors.

**CONTAINS:** Milk, Wheat.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

100220M403H

210171



**BEST IF BAKED BY:**



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