

## LEMON BLUEBERRY WITH OTHER NATURAL FLAVORS **SCONE MIX**

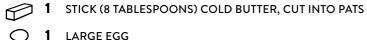
## LEMON BLUEBERRY SCONES

**BAKES 8 SCONES** 

#### YOU'LL NEED



TEASPOON SALT



½ CUP MILK

#### **DIRECTIONS**

- 1. PREHEAT oven to 400°F. Grease a baking sheet, or line with parchment paper.
- 2. 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.
- 3. SCOOP 1/3 cup of dough 2" apart onto baking sheet. Sprinkle with sparkling sugar if desired. For triangle scones, pat dough on baking sheet into an 8" circle. Cut into 8 wedges, separating slightly.
- 4. BAKE for 14 to 16 minutes in upper third of oven, until light golden brown. Cool 5 minutes and glaze if desired. Serve warm.

For guidelines on baking at high altitude visit Bakewith.us/Altitude



**BAKER'S TIP:** 

Freeze on pan 30 minutes

before baking for higher-

rising scones. Bake an

extra 2 to 3 minutes.

**EASY GLAZE:** 

Stir together 1 cup

confectioners' sugar,

2 tablespoons cream,

and 2 teaspoons

lemon zest. Drizzle

over warm scones.



## **BAKING WITH JOY SINCE 1790**

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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# LEMON BLUEBERRY

WITH OTHER NATURAL FLAVORS **SCONE MIX** 







#### **LEMON BLUEBERRY** WITH OTHER NATURAL FLAVORS SCONE MIX

## **Nutrition Facts**

8 servings per container

Serving size 1/3 cup mix (64g)

		-		
Calories	24	10	36	pared 0
	% Daily Value*		% Daily Value*	
Total Fat	2g	3%	15g	19%
Saturated Fat	1.5g	8%	9g	45%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	55mg	18%
Sodium	250mg	11%	410mg	18%
Total Carbohydrate	50g	18%	51g	19%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	18g		19g	
Incl. Added Sugars	15g	30%	15g	30%
Protein	5g		6g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	30mg	2%	50mg	4%
Iron	0.5mg	2%	0.7mg	4%
Potassium	80mg	2%	110mg	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, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, BLUEBERRIES (BLUEBERRIES, SUGAR), LEMON DROPS (SUGAR, PALM KERNEL AND PALM OIL WHEY, WHOLE MILK, SUNFLOWER LECITHIN, NATURAL FLAVORS, VANILLA, CITRIC ACID, SOY LECITHIN, TURMERIC), LEMON JUICE POWDER (MALTODEXTRIN, ORGANIC LEMON JUICE CONCENTRATE), BAKING POWDER (SODIUM ACID PYROPHOSPHATE. BAKING SODA, CORN STARCH, MONO-CALCIUM PHOSPHATE), NATURAL FLAVORS.

### CONTAINS: MILK, WHEAT, SOY.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055  $800\text{-}827\text{-}6836 \, \big| \, \mathsf{KingArthurBaking.com}$ 

For information on allergens and cross-contact prevention, visit:  $King Arthur Ba\dot{k}ing.com/allergen-program$ 

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

**BEST IF BAKED BY:**