

## **CHOCOLATE CHUNK SCONE MIX**

## **CHOCOLATE CHUNK SCONES**

**BAKES 8 SCONES** 

## YOU'LL NEED

── ½ TEASPOON SALT



STICK (8 TABLESPOONS) COLD BUTTER, CUT INTO PATS



LARGE EGG



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 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 visi+ Bakewith.us/Altitude



## **BAKER'S TIP:**

Freeze on pan half an hour before baking for higher-rising scones. Bake an extra 2 to 3 minutes.

## **EASY GLAZE:**



Stir together 1 cup confectioners' sugar, 2 to 3 tablespoons cream, and 1/2 teaspoon vanilla extract. Drizzle over warm scones.



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## **➤ 100% EMPLOYEE OWNED**



# **CHOCOLATE CHUNK**





BEST IF BAKED BY:

CHOCOLATE CHUNK SCONE MIX



## CHOCOLATE CHUNK **SCONE MIX**

# **Nutrition Facts**

8 servings per container

Serving size

1/3 cup mix (64a)

Calories	24	10	36	pare (
	% Daily Value*		% Daily Value	
Total Fat	3.5g	4%	16g	21
Saturated Fat	2g	10%	9g	45
Trans Fat	0g		0g	
Cholesterol	0mg	0%	55mg	18
Sodium	115mg	5%	280mg	12
Total Carbohydrate	50g	18%	51g	19
Dietary Fiber	2g	7%	2g	7'
Total Sugars	19g		20g	
Incl. Added Sugars	19g	38%	19g	38
Protein	5g		6g	
Vitamin D	0.1mcg	0%	0.4mcg	2
Calcium	110mg	8%	130mg	10
Iron	1.9mg	10%	2mg	10
Potassium	130mg	2%	160mg	4

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. SEMISWEET CHOCOLATE CHUNKS [SUGAR, CHOCOLATE, DEXTROSE, COCOA BUTTER, SOY LECITHIN (EMULSIFIER), VANILLA EXTRACT], SEMISWEET CHOCOLATE CHIPS [SUGAR, CHOCOLATE, COCOA BUTTER, SOY LECITHIN (EMULSIFIER), VANILLA EXTRACT], NATURAL FLAVORS, MOLASSES (MOLASSES, MALTODEXTRIN), BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH).

CONTAINS: MILK, SOY, WHEAT.

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For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

