

LEMON GINGER SCONES

BAKES 8 SCONES

YOU'LL NEED



TEASPOON SALT



STICK (8 TABLESPOONS) COLD BUTTER, CUT INTO PATS



1 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 onto baking sheet, leaving 2" between them. 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 higherrising scones. Bake an extra 2 to 3 minutes.

EASY GLAZE:

Mix together 11/2 cups confectioners' sugar, 2 tablespoons lemon juice, and 1 tablespoon melted butter. 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 GINGER

WITH OTHER NATURAL FLAVORS **SCONE MIX**



WITH REAL **GINGER BITS**

DELICIOUS **FAST & EASY**

CONTAINS: MILK, WHEAT, SOY.

NATURAL FLAVORS, GINGER.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

BAKING POWDER (MONOCALCIUM

LEMON GINGER WITH OTHER NATURAL FLAVORS

SCONE MIX

Nutrition Facts

1.5g

0mg

19g

18g

0mcq

80mg

*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, CRYSTALLIZED

GINGER (GINGER, CANE 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),

PHOSPHATE, BAKING SODA, CORN STARCH),

135mg

1/3 cup mix (64g)

% Daily Value* % Daily Value

0% 55mg 18%

6% 300mg 13%

51g 18%

20g

0% 0.3mcg 2%

120mg 10% 140mg 10%

0.7mg 4% 0.8mg 4%

2% 120mg

3% 14g

8% 9g

4%

36% 18g

350

230

8 servings per container

Serving size

Calories

Saturated Fat

Total Carbohydrate

Dietary Fiber

Total Sugars

Incl. Added Sugars

Trans Fat

Cholesterol

Sodium

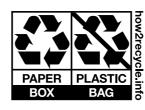
Calcium

Iron

Total Fat

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

DO NOT EAT RAW MIX, DOUGH, OR BATTER.





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SERVING SUGGESTION

BEST IF BAKED BY: