幽 VERMONT MAPLE OAT SCONE MIX

VERMONT MAPLE OAT SCONES

BAKES 8 SCONES

YOU'LL NEED

- \checkmark \checkmark TEASPOON SALT
- STICK (8 TABLESPOONS) COLD BUTTER, CUT INTO PATS \square 1
- \bigcirc 1 LARGE EGG
 - 1/2 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 higher-

rising scones. Bake an extra 2 to 3 minutes.

Stir together 1 cup confectioners' sugar, 2 to 3 tablespoons cream, and 1/2 teaspoon vanilla extract or a drop of maple flavor. Drizzle over warm scones.

BAKER'S HOTLINE WE'RE HERE TO HELP.

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mixes so good.

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WITH VERMONT MAPLE SUGAR DELICIOUS

FAST & EASY

VERMONT MAPLE OAT SCONE MIX

Nutrition Facts							
8 servings per c	ontaine	er					
Serving size 1/3 cup mix (57g)							
		Mix	Pre	epared			
Calories	21	10	32	20			
	% Daily	Value*	% Daily	Value*			
Total Fat	1g	1%	13g	17%			
Saturated Fat	0g	0%	8g	40%			
Trans Fat	0g		0g				
Cholesterol	0mg	0%	55mg	18%			
Sodium	135mg	6%	300mg	13%			
Total Carbohydrate	44g	16%	45g	16%			
Dietary Fiber	2g	7%	2g	7%			
Total Sugars	11g		12g				
Incl. Added Sugars	11g	22%	11g	22%			
Protein	5g		7g				
Vitamin D	0mcg	0%	0.3mcg	2%			
Calcium	120mg	10%	150mg	10%			
Iron	1.1mg	6%	1.3mg	8%			
Potassium	100mg	2%	130mg	2%			

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), OATS, CANE SUGAR, MAPLE SUGAR, BAKING POWDER (MONÓCALCIUM PHOŚPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVORS, MOLASSES (MOLASSES, MALTODEXTRIN).

CONTAINS: MILK, WHEAT.

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

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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PAPER	PLASTIC	cle.info
BOX	BAG	f

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SERVING



BEST IF BAKED BY:

NET WT 16 OZ (1 LB) 454a

EASY GLAZE:

