



CHERRY ALMOND SCONE MIX

CHERRY ALMOND SCONES

BAKES 8 SCONES

YOU'LL NEED

- 1/2 TEASPOON SALT
- 1 STICK (8 TABLESPOONS) COLD BUTTER, CUT INTO PATS
- 1 LARGE EGG
- 1/3 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.

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 almond extract. Drizzle over warm scones.

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



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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> 100% EMPLOYEE OWNED



CHERRY ALMOND SCONE MIX



WITH REAL
CHERRIES

DELICIOUS
FAST & EASY

NET WT 16 OZ (1 LB) 454g

SERVING
SUGGESTION

CHERRY ALMOND SCONE MIX

Nutrition Facts

8 servings per container

Serving size 1/3 cup mix (57g)

	Mix	Prepared
Calories	210	320
	% Daily Value*	% Daily Value*
Total Fat	1.5g 2%	13g 17%
Saturated Fat	0g 0%	8g 40%
Trans Fat	0g	0g
Cholesterol	0mg 0%	55mg 18%
Sodium	115mg 5%	280mg 12%
Total Carbohydrate	45g 16%	46g 17%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	17g	18g
Incl. Added Sugars	14g 28%	14g 28%
Protein	5g	6g
Vitamin D	0mcg 0%	0.2mcg 2%
Calcium	120mg 10%	140mg 10%
Iron	0.7mg 4%	0.8mg 4%
Potassium	70mg 2%	100mg 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.

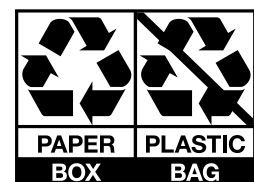
INGREDIENTS: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR Malted BARLEY FLOUR), CANE SUGAR, DRIED CHERRIES (CHERRIES, SUGAR), ALMOND FLOUR, BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVORS.

CONTAINS: MILK, ALMONDS, 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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