**OUR SIGNATURE RECIPE FOR**

**LEMON BLUEBERRY SCONES**

**YOU’LL NEED**

- 1/2 teaspoon salt
- 1 stick (8 tablespoons) cold butter, cut into pats
- 1 large egg
- 1/2 cup milk

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** dough onto baking sheet, using about 1/3 cup for each scone. Leave 2” between them.

4. **BAKE** for 14 to 16 minutes in upper third of oven, until light golden brown.

5. **COOL** 5 minutes, and glaze if desired. Serve warm.

**BAKES 8 SCONES**

**TRIANGLE SCONES**

Follow directions above. Place dough on baking sheet, and pat into an 8” circle. Cut into 8 wedges, separating slightly. Bake as directed.

**EASY GLAZE**

Stir together 1 cup confections’ sugar, 2 to 3 tablespoons cream, and 1/2 teaspoon vanilla extract or 2 teaspoons orange zest. Drizzle over warm scones.

**BAKERS TIP**

Find our complete assortment of mixes, ingredients, pans, baking tools, and delicious recipes online at KingArthurFlour.com.

**COMPLIMENTS OF**
The King Arthur Flour Kitchen

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**OUR SIGNATURE RECIPE FOR**

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

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.

We’re bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We’re all about making your kitchens better and happier with top-quality baking essentials.

**BAKER’S HOTLINE. WE’RE HERE TO HELP.**

Call or chat online with our friendly, experienced bakers.

855.371.BAKE (2253)

KingArthurFlour.com/contact

**OUR SIGNATURE RECIPES**

**LEMON BLUEBERRY WITH REAL BLUEBERRIES**

Start your morning right! Simply perfect scones made fast and easy; real blueberries and tangy citrus flavor in every sweet bite.

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**INGREDIENTS:**

King Arthur Unbleached Flour (wheat flour, malted barley flour), Cane Sugar, Blueberries (blueberries, sugar), Lemon Drops (sugar, vegetable oils (palm kernel and palm), whey, white whole milk, citrus acid, soy lecithin, natural flavors, turmeric (color)), Lemon Juice Powder (maltodextrin, organic lemon juice concentrate), Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Natural Flavors.

**CONTAINS:** Milk, Soy, Wheat.

**Nutrition Facts**

<table>
<thead>
<tr>
<th>Nutrition Facts</th>
<th>Servings per container</th>
<th>1/3 cup mix (64g)</th>
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<tbody>
<tr>
<td>Calories</td>
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<tr>
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<tr>
<td>Protein</td>
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<td>2g</td>
</tr>
</tbody>
</table>

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We’re committed to using the power of business as a force for social and environmental good.

Sourced non-GMO. Learn more at KingArthurFlour.com/non-gmo

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**THE KING ARTHUR FLOUR COMPANY, INC.**

NORWICH, VERMONT 05055

800 827 6836 | KingArthurFlour.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, almonds, hazelnuts, pecans, walnuts, and coconut.

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