



Blueberry Scone Recipe

Place the jar contents in a large mixing bowl. Add the following ingredients and mix until moistened:

¼ tsp. vanilla extract ★ ½ tsp. lemon juice ★ 1 beaten egg ★ ¼ c. water

Turn the dough onto a lightly floured surface and quickly yet gently kneading for 12 to 15 strokes or until smooth. Pat to ½-inch thickness. Cut into desired shape using a cookie cutter or knife. Place each scone 1 inch apart on a greased baking sheet. Bake at 400 F for 12 to 15 minutes, or until golden brown. Transfer to a cooling rack. Serve warm.

Makes 15 servings. Each serving has 180 calories, 5 grams (g) fat, 3 g protein, 29 g carbohydrate, 3 g fiber and 150 milligrams sodium.

Store this scone mix up to six weeks at room temperature or freeze for up to six months.



Cranberry Scone Recipe

Place the jar contents in a large mixing bowl. Add the following ingredients and mix until moistened:

¼ tsp. vanilla extract ★ ½ tsp. lemon juice ★ 1 beaten egg ★ ¼ c. water

Turn the dough onto a lightly floured surface and quickly yet gently kneading for 12 to 15 strokes or until smooth. Pat to ½-inch thickness. Cut into desired shape using a cookie cutter or knife. Place each scone 1 inch apart on a greased baking sheet. Bake at 400 F for 12 to 15 minutes, or until golden brown. Transfer to a cooling rack. Serve warm.

Makes 15 servings. Each serving has 180 calories, 5 grams (g) fat, 3 g protein, 29 g carbohydrate, 3 g fiber and 150 milligrams sodium.

Store this scone mix up to six weeks at room temperature or freeze for up to six months.