

Directions for use:

Yield 1, 8 inch **SCONE**.

NOTE* DO NOT OVERMIX!

1 Package **GLUTEN FREE Scone MIX**

1 Cup Water or Milk

1 Whole Egg

1 ounce Melted Butter

Pre-heat oven to 425 Degrees F.

Grease or butter 2 paper lined 8 inch cake pans.

Pour dry **GLUTEN FREE Scone MIX** in a mixing

Bowl, add liquid and stir to only moisten dry

ingredients. **DO NOT OVERMIX!**

Dust work surface with Corn Starch and roll **SCONES**

to desired thickness. Place the **SCONE** in the pan.

Brush lightly with Egg and Milk mixture for more

color. Sprinkle top with Granulated Sugar before

placing in oven.

Bake, at 425 degrees, 15 – 20 Minutes until slightly

firm to touch.

GLUTEN FREE SCONE MIX



ENDLESS MOUNTAIN
MUFFIN MAN

NET WEIGHT 1 LB. [454 gr]

Best if Used by, 04-30-11

INGREDIENTS :

[Rice Flour, Corn Starch, Tapioca Flour, Vegetable Shortening [Soy Bean & Cotton seed Oil], Sugar, Baking Powder, Xanthan Gum, Salt.

NOTE: This **GLUTEN FREE Scone MIX** is only a base to which you will add additional liquid and solid ingredients. Consequently the Nutritional Analysis will vary based on the additional ingredients you chose to incorporate. We certify that these statements are true and accurate to the best of our knowledge and ability. Contains Soy products

Manufactured by;

JW International Corp.

221 JWl Corp. Road

Gillett, PA 16925-8825

FOR MORE INFORMATION AND
ADDITIONAL RECIPES, OR TO PLACE AN
ORDER, CONTACT US AT;

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BLUEBERRY SCONES

Prepare **SCONE** dough as per directions.

Add - 1 Cup Frozen Wild Blueberries

- 1 Tablespoon Orange or Lemon Zest

Fold these ingredients into the dough and proceed as in Handling Directions. Some bakers like to layer your choice of Fresh Seasonal Fruit [Apples, Peaches, or Berries] on top of the dough after brushing the dough with Egg and Milk mixture and before sprinkling with Granulated Sugar. Score the **SCONE** into 6 Wedges prior to baking. Bake as per directions. Serve warm with Butter and Orange Marmalade. Delicious! Don't forget to invite me over to share this with you! Enjoy!

TRADITIONAL NOVA SCOTIA SCONES

Pour **GLUTEN FREE Scone MIX** into a mixing bowl and add the following to the **DRY** mix;

½ Cup Raisins

½ Cup Diced Walnuts

1 Teaspoon Nutmeg

Add liquids as per directions and mix only to moisten all ingredients. **DO NOT OVERMIX!** Dough should be lumpy. Place Scone Dough in an 8 inch round pan or a pie pan will do nicely. Brush the top with an Egg & Milk mixture. You may sprinkle the scone with Granulated Sugar. Bake at 425 degrees until firm to the touch, about 15 -20 minutes. Cut into wedges when cool.