

## Lemon Scone Mix - Gluten Free, Vegan

BAFA

### Product Description

OliveNation Lemon Scone Mix is made from a gluten free flour blend, processed in accordance with 21 CFR Part 117 subpart B and in compliance with state and federal requirements for food safety and quality.

### Product Ingredients

Gluten Free Flour (Sweet White Rice Flour, Whole Grain Brown Rice Flour, Whole Grain Sweet White Sorghum Flour, Tapioca Flour, Xanthan Gum), Cane Sugar, Brown Sugar, Baking Powder (Sodium Acid Pyrophosphate, Corn Starch, Sodium Bicarbonate, Mono Calcium Phosphate), Salt, Baking Soda, Lemon Juice Powder (Lemon Juice Solids, Maltodextrin, Lemon Oil), Vanilla Bean

### Allergens

None

### Shelf Life

12 Months

### Origin

United States

### Storage

Keep tightly sealed in a cool, dark place

### Appearance

Finely granulated white baking mix

### Aroma

Citrus aroma

### Flavor

Lemon flavor

Nutrition Facts	
Serving size	28g
Amount per serving	
Calories	90
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 105mg	5%
Total Carbohydrate 23g	8%
Dietary Fiber 0g	0%
Total Sugars 13g	
Added Sugars 12g	24%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0.2mg	0%
Potassium 10mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.	

Lemon Scone Recipe
<b><u>You'll need:</u></b>
8oz Lemon Scone Mix
4Tbsp Vegan Milk
4Tbsp cold butter or solid coconut oil
<b><u>Directions:</u></b>
Heat oven to 400°F
Lightly grease cookie sheet or use parchment paper
Cut cold butter or coconut oil into dry mix using a fork until crumbly and lumps are pea sized
Add milk and stir until just combined. Do not overmix
Shape dough into disc about 1/2" thick and about 7" in diameter
Place on prepared cookie sheet and score into 6 wedges.
Cut all the way through but do not separate
Bake 11 - 13 minutes
Test by inserting/removing toothpick
Cut into wedges
Cool completely