

## WHEN SOURCING GRAIN, WE FIRST LOOK TO OUR LOCAL TEXAS FARMERS.

## Pancakes

1 CUP TEXAS PURE 7-GRAIN & SEED BAKING MIX 1/2 CUP MILK





DIRECTIONS: IN A MEDIUM BOWL COMBINE ALL INGREDIENTS UNTIL WELL BLENDED. SCOOP 1/4 CUP OF PREPARED BATTER ONTO HOT SKILLET ABOUT AN INCH APART. COOK UNTIL BUBBLES RISE TO THE SURFACE THEN TURN, COOK ONE OR TWO MINUTES MORE UNTIL GOLDEN BROWN. SERVE WARM WITH SYRUP IF DESIRED. YIELD 6 PANCAKES.

# Cranberry Orange Pecan Scones

1 CUP TEXAS PURE 7-GRAIN & SEED BAKING MIX 1/4 CUP SUGAR

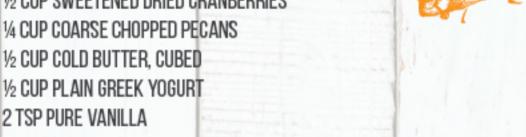
1 TSP FRESH ORANGE ZEST

1/2 CUP SWEETENED DRIED CRANBERRIES

1/4 CUP COARSE CHOPPED PECANS

2 TSP PURE VANILLA

1 LARGE EGG



DIRECTIONS: PRE-HEAT OVEN TO 400°. IN A MEDIUM BOWL COMBINE BAKING MIX AND SUGAR. CUT IN COLD BUTTER WITH A PASTRY BLENDER OR FORK UNTIL MIXTURE RESEMBLES A COARSE MEAL. STIR IN ORANGE ZEST, CRANBERRIES, AND PECANS. BLEND IN EGG, GREEK YOGURT AND VANILLA JUST UNTIL A SOFT DOUGH FORMS. PLACE DOUGH ON A LIGHTLY FLOURED SURFACE. PAT INTO A 7-INCH CIRCLE, ABOUT 3/4-INCH THICK. SPRINKLE WITH 1 TSP SUGAR IF DESIRED. CUT THE DOUGH INTO 8 TRIANGLES PLACE DOUGH PIECES AT LEAST 1 INCH APART ON A PARCHMENT-LINED COOKIE SHEET. BAKE AT 400° UNTIL GOLDEN, ABOUT 15-17 MINUTES. SERVE WARM WITH YOUR FAVORITE JAM OR HONEY. YIELD: 8 MEDIUM SCONES.

DISTRIBUTED BY TEXAS PURE MILLING DAWN, TX 79025

WE'VE GOT THE SCOOP ON FLOUR AND TASTY RECIPES TO BOOT! www.texaspuremilling.com

DO NOT CONSUME RAW FLOUR, DOUGH, OR BATTER, AFTER OPENING, KEEP COOL AND DRY IN A SEALED CONTAINER, FREEZE FOR PROLONGED STORAGE

### **Nutrition Facts**

About 34 servings per container Serving size 1/3 cup (40g)

#### Amount per serving **Calories**

150

	% Daily Value*
Total Fat 3.5g	4%
Saturated Fat 1.5g	8%
Trans Fat Og	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 27g	10%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 1g Added Suga	rs <b>2</b> %
Protein 4g	
Vitamin D Omcg	0%
Calcium 89mg	6%
Iron 1mg	6%
Potassium 174mg	4%

The % Daily Value (DV) 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: WHOLE GRAIN FLOURS (WHEAT, OAT, BUCKWHEAT, RYE, BARLEY, SORGHUM), UNBLEACHED WHEAT FLOUR, PALM OIL, BAKING POWDER (MONOCALCIUM PHOSPHATE, SODIUM BICARBONATE, CORN STARCH), CANE SUGAR, WHEY, CHIA SEEDS, SALT, POTASSIUM CHLORIDE.

**CONTAINS: WHEAT AND MILK INGREDIENTS** 



