



# CINNAMON SUGAR PLUS

A divine blend of ultrafine Baker's  
Special Sugar and aromatic  
Vietnamese cinnamon.

Melts instantly on buttered toast.

Absolutely no grittiness.

**3693**

© NET WT 16 OZ (1 LB) 454g

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KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfour.com | 800.827.6836

# SNICKERDOODLES

1/2 cup (3 1/4 ounces) unsalted butter,  
softened  
2/3 cup (4 3/4 ounces) sugar  
1/4 cup (2 ounces) buttermilk or  
sour milk\*  
1 tablespoon vanilla  
1/8 to 1/4 teaspoon nutmeg, to taste

2 cups (8 1/2 ounces) King  
Arthur Unbleached  
All-Purpose Flour  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/4 cup Cinnamon Sugar Plus

\*Add 3/4 teaspoon lemon juice to 1/4 cup milk to make it "sour".

In large mixing bowl, beat together butter and sugar until smooth. Add buttermilk or sour milk and vanilla, beating until well-combined. The mixture may look a bit curdled; that's okay. Add nutmeg, flour, baking soda and salt to wet ingredients, and beat until

mixture forms a cohesive dough.

Place about 1/4 cup Cinnamon Sugar Plus in a shallow bowl or in a large plastic bag. Using a cookie scoop, a spoon, or your fingers, dip out 1 level tablespoon of dough, and roll it into a ball. Place ball in bowl or bag of cinnamon sugar. When you've got five or six dough balls in the sugar, gently shake until they are completely coated. Place on a lightly greased or parchment-lined cookie sheet, leaving about 1 1/2" between them. Using bottom of a glass, flatten each cookie until it's about 1/2" thick. Repeat until you've used all the dough.

Bake snickerdoodles in preheated 400°F oven for about 12 minutes, or until they're just beginning to brown around bottom edges. Remove from oven, and cool on a wire rack. As they cool, they'll become crisp. If you want them to remain crisp, store them in an airtight container when they're totally cool. If you want them to stay a bit chewy, store them in a bag with a slice of apple or a sugar softener.

Yield: about 1 1/2 dozen 3" cookies.

Store cool and dry. **3693B01A**

## Nutrition Facts

Serving Size 1 teaspoon (4g)

Servings Per Container 113

### Amount Per Serving

**Calories 15**      **Calories from Fat 0**

**% Daily Value\***

**Total Fat 0g**      **0%**

Saturated Fat 0g      **0%**

Trans Fat 0g

**Cholesterol 0mg**      **0%**

**Sodium 0mg**      **0%**

**Total Carbohydrate 4g**      **1%**

Dietary Fiber 0g      **1%**

Sugars 4g

**Protein 0g**

Vitamin A 0%      • Vitamin C 0%

Calcium 0%      • Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

**INGREDIENTS:** SUGAR, VIETNAMESE CINNAMON.

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

