

OUR RECIPE FOR
EVERYONE'S FAVORITE CHOCOLATE CHIP COOKIES

YOU'LL NEED

- / Stick (8 tablespoons) butter, softened
- / Large egg

BAKES

*20-22
Cookies*

**BAKER'S HOTLINE
WE'RE HERE TO HELP.**
Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)
KingArthurFlour.com/contact

1. Preheat

oven to 375°F.

2. Stir

together cookie mix, butter, and egg just until combined; scrape bowl as needed.

3. Drop

dough by rounded table-spoonfuls onto an ungreased baking sheet, 3" apart.

4. Bake

for 12-16 minutes. Use less time for soft, chewy cookies, more for crisp cookies.

5. Cool

for 5 minutes on pan, then transfer to a rack to finish cooling. Store in an airtight container.

MAKE IT YOUR FAVORITE WAY...

Cherry

add 2 tablespoons of brown sugar. Bake 12-14 min.

Crunchy

add 2 tablespoons of granulated sugar. Bake 14-16 min.

Cakey

add 2 tablespoons of milk. Bake 12-14 min.



Baker's Tip

To make blondies:
KingArthurFlour.com/essential_goodness

COMPLIMENTS OF
The King Arthur Flour Kitchen

EVERYONE'S FAVORITE CHOCOLATE CHIP COOKIE MIX

GOODNESS IS THE ESSENTIAL INGREDIENT.

Ingredients are at their best when they're pure and simple. So we stick to the basics, providing you with the best of everything you need along with the absence of everything you don't.
We're talking just the good stuff.
Enjoy.

BAKE FOR GOOD

BUY A MIX & GIVE A MEAL

Together let's help solve hunger. For each King Arthur Flour Essential Goodness Mix purchased, we'll donate the cost for Feeding America to supply 1 meal* through its network of local food banks. To learn more, visit KingArthurFlour.com/bakeforgood

**100% EMPLOYEE OWNED.
100% COMMITTED TO QUALITY.**



ALL INGREDIENTS IN THIS MIX ARE NON-GMO FROM THE SOURCE.
Learn more at: KingArthurFlour.com/non-gmo



We're committed to using the power of business as a force for social and environmental good.

*\$0.11 helps provide 1 meal secured by Feeding America® on behalf of member food banks. King Arthur Flour guarantees a minimum of 1 million meals (monetary equivalent of \$110,000) by 6/30/2017.

**ESSENTIAL.
GOODNESS**
EVERYONE'S FAVORITE CHOCOLATE CHIP COOKIE MIX



**ESSENTIAL.
GOODNESS**

NO PRESERVATIVES. NO ARTIFICIAL COLORS OR FLAVORS. NO CORN SYRUP.

EVERYONE'S FAVORITE CHOCOLATE CHIP COOKIE MIX

*Made with
Real Chocolate Chips
+ Real Brown Sugar*



UD NET WT 16 OZ (1 LB) 454g

Nutrition Facts

Serving Size 2 Tablespoons Mix (23g)
Servings Per Container about 20

Amount Per Serving	Mix	Prepared
Calories	90	130
Calories from Fat	15	60
% Daily Value**		
Total Fat 1.5g*	2%	9%
Saturated Fat 1g	5%	20%
Trans Fat 0g		
Cholesterol 0mg	0%	7%
Sodium 100mg	4%	6%
Total Carbohydrate 18g	6%	6%
Dietary Fiber 1g	4%	4%
Sugars 10g		
Protein 1g		
Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	0%	0%
Iron	4%	8%
Thiamin	4%	4%
Riboflavin	2%	4%
Niacin	2%	2%
Folic Acid	4%	4%

*Amount in Mix. Prepared contributes an additional 40 Calories (45 Calories from Fat), 4.5g Total Fat (3g Saturated Fat), 20mg Cholesterol, 35mg Sodium, 1g Protein.
**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

INGREDIENTS: KING ARTHUR UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SEMISWEET CHOCOLATE CHIPS (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, SOY LECITHIN (EMULSIFIER), VANILLA EXTRACT), CANE SUGAR, BROWN SUGAR, SALT, BAKING SODA, NATURAL VANILLA FLAVOR, NATURAL MOLASSES FLAVOR. **CONTAINS:** SOY, WHEAT.

DISTRIBUTED BY
KING ARTHUR FLOUR
NORWICH, VERMONT 05055
800 827 6836 | kingarthurfour.com

Do not eat raw mix, dough, or batter.

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

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Best if baked by:



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