



COOKIE MIX

OUR SIGNATURE RECIPE FOR PUMPKINDOODLE COOKIES

Delicious, homemade cookies are easy with our signature mix. Our sweet, pumpkin-spiced take on a snickerdoodle starts with the best ingredients, measured for you. All you do is mix, bake, and in minutes enjoy warm cookies!



YOU'LL NEED

- 1 stick (8 tablespoons) butter, softened
- 1 large egg

THIS BOX CONTAINS COOKIE MIX AND CINNAMON SUGAR MIX.

- PREHEAT** oven to 350°F. Grease or line two baking sheets with parchment.
- BLEND** together cookie mix, butter, and egg until a smooth dough forms.
- SCOOP** dough by the tablespoonful and roll in cinnamon sugar mix. Place 3" apart on prepared baking sheet.
- BAKE** for 13-15 minutes until tops feel just set and edges begin to brown slightly.
- COOL** for 15 minutes on pan and transfer to a rack to cool completely.

BAKES 20 COOKIES

PUMPKIN PUFF MUFFINS

Stir together 1/2 cup oil, 2 eggs, and 3/4 cup milk until combined. Divide evenly into 12 greased or lined muffin cups. Bake for 15-17 minutes at 375°F until firm and set in the center. Dip warm muffin tops in 4 tablespoons melted butter and roll in cinnamon sugar mix.



BAKERS TIP:

For mini cookie bites: Use 1 teaspoon of dough per cookie, roll in cinnamon sugar mix, then bake for 11-13 minutes.

COMPLIMENTS OF
The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

PUMPKINDOODLE COOKIE MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)
KingArthurFlour.com/contact

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



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



OUR SIGNATURE RECIPES

COOKIE MIX

We updated our favorite classic snickerdoodle recipe, adding fragrant pumpkin spice for a soft, chewy, aromatic cookie.

INCLUDES CINNAMON SUGAR TOPPING

Pumpkin-doodle



NET WT 15 OZ (425g) ©

Nutrition Facts

Serving Size 2 Tablespoons (21g)
Servings Per Container 20

Amount Per Serving	Mix Prepared	
Calories	80	120
Calories from Fat	0	45
	% Daily Value**	
Total Fat 0g*	0%	8%
Saturated Fat 0g	0%	15%
Trans Fat 0g		
Cholesterol 0mg	0%	7%
Sodium 120mg	5%	5%
Total Carbohydrate 18g	6%	6%
Dietary Fiber 1g	4%	4%
Sugars 11g		

Protein 1g		
Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	2%	2%
Iron	4%	4%
Thiamin	4%	4%
Riboflavin	2%	2%
Niacin	2%	2%
Folic Acid	4%	4%

*Amount in Mix . Prepared contributes an additional 40 Calories (45 Calories from Fat), 5 g Total Fat (3 g Saturated Fat), 20 mg Cholesterol, 5 mg Sodium, 1 g 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: MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Pumpkin Flakes, Molasses (molasses, maltodextrin), Spices, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Salt, Baking Soda. **TOPPING:** Cane Sugar, Cinnamon. **CONTAINS:** Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

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BEST IF BAKED BY:



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