

ESSENTIAL.  
**GOODNESS**  
 DOUBLE CHOCOLATE COOKIE MIX



ESSENTIAL.  
**GOODNESS**

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

**DOUBLE CHOCOLATE COOKIE MIX**

*Made with Extra-Dark Cocoa + Semisweet Chocolate Chips*



Ⓢ NET WT 15 OZ (425g)

**Nutrition Facts**

Serving Size 3 Tablespoons Mix (35g)  
 Servings Per Container 12

Amount Per Serving	Mix	Prepared
<b>Calories</b>	140	200
Calories from Fat	25	80
% Daily Value**		
<b>Total Fat</b> 2.5g*	4%	14%
Saturated Fat 1.5g	8%	25%
Trans Fat 0g		
<b>Cholesterol</b> 0mg	0%	10%
<b>Sodium</b> 135mg	6%	6%
<b>Total Carbohydrate</b> 29g	10%	10%
Dietary Fiber 1g	4%	4%
Sugars 17g		
<b>Protein</b> 2g		
Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	0%	2%
Iron	10%	10%
Thiamin	6%	6%
Riboflavin	4%	4%
Niacin	4%	4%
Folic Acid	4%	6%
*Amount in Mix. Prepared contributes an additional 60 Calories (660 Calories from Fat), 7g Total Fat (3.5g Saturated Fat), 30mg Cholesterol, 5mg 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:** Cane Sugar, King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Semisweet Chocolate Chips (sugar, chocolate, cocoa butter, soy lecithin (emulsifier), vanilla extract), Dutch Cocoa (processed with alkali), Baking Soda, Salt, Natural Vanilla Flavor. **CONTAINS: Wheat, Soy.**

**DISTRIBUTED BY**  
 THE KING ARTHUR FLOUR COMPANY, INC.  
 NORWICH, VERMONT 05055  
 800 827 6836 | KingArthurFlour.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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**DOUBLE CHOCOLATE 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.

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



Learn more at:  
[KingArthurFlour.com/essential\\_goodness](http://KingArthurFlour.com/essential_goodness)



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

\*\$0.09 helps provide 1 meal secured by Feeding America® on behalf of member food banks. King Arthur Flour guarantees a meal donated for every mix sold. For details visit:  
[KingArthurFlour.com/bakeforgood](http://KingArthurFlour.com/bakeforgood)



OUR RECIPE FOR  
**DOUBLE CHOCOLATE COOKIES**

**YOU'LL NEED**

- 3/4 Stick (6 tablespoons) butter, softened
- 1 Large egg

**BAKES**

*12-14 Large 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](http://KingArthurFlour.com/contact)



*Baker's Tip*  
 Turn your mix into Split-Decision Bars:  
[KingArthurFlour.com/essential\\_goodness](http://KingArthurFlour.com/essential_goodness)

COMPLIMENTS OF  
*The King Arthur Flour Kitchen*

**1. Preheat**

oven to 375°F. Grease two baking sheets, or line with parchment.

**2. Stir**

together butter, egg, and cookie mix to make a stiff dough, hand-kneading if necessary. The dough may take 1-2 minutes to come together.

**3. Form**

1 1/2" balls of dough and place 4" apart on a prepared pan.

**4. Bake**

for 12-14 minutes, until cookies have puffed up, cracked, and feel just dry to the touch, though not fully set. For soft and chewy cookies, be sure not to overbake.

**5. Cool**

cookies for 15 minutes on the pan, then transfer to a rack to finish cooling. Store airtight.

*For 20 Snack-Sized Cookies*

prepare as directed in steps 1-2, then scoop 1 tablespoon per cookie and bake 8-10 minutes.



*Best if baked by:*



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