



# Muffin

MIX



OUR HOLIDAY RECIPES

# Muffin

MIX

*Inspired by an essential holiday drink!  
Full of classic creamy eggnog flavor and  
topped with sweet streusel.*

**INCLUDES  
STREUSEL  
TOPPING MIX**



NET WT 20 OZ (1 LB 4 OZ) 567g

## Nutrition Facts

Serving Size 1/3 cup mix (47g)  
Servings Per Container 12

Amount Per Serving	Mix	Prepared
<b>Calories</b>	180	290
Calories from Fat	15	110
	% Daily Value**	
<b>Total Fat 1.5g*</b>	<b>2%</b>	<b>20%</b>
Saturated Fat 1g	<b>5%</b>	<b>35%</b>
Trans Fat 0g		
<b>Cholesterol 20mg</b>	<b>7%</b>	<b>30%</b>
<b>Sodium 310mg</b>	<b>13%</b>	<b>14%</b>
<b>Total Carbohydrate 39g</b>	<b>13%</b>	<b>13%</b>
Dietary Fiber 1g	<b>4%</b>	<b>4%</b>
Sugars 20g		
<b>Protein 3g</b>		
Vitamin A	0%	8%
Vitamin C	0%	0%
Calcium	2%	4%
Iron	6%	8%
Thiamin	10%	10%
Riboflavin	6%	10%
Niacin	6%	6%
Folic Acid	10%	10%

\*Amount in Mix . Prepared contributes an additional 110 Calories (100 Calories from Fat), 12 g Total Fat (6 g Saturated Fat), 70 mg Cholesterol, 30 mg Sodium, 1 g Total Carbohydrate (1 g Sugars), 2 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	Less than	300g	375g
Dietary Fiber		25g	30g

**INGREDIENTS:** MUFFIN MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Cinnamon Flakes [sugar, vegetable oil (palm, palm kernel), cinnamon, sunflower lecithin], Natural Flavors, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Egg Yolks, Sea Salt, Spices. STREUSEL: Cane Sugar, King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Nutmeg. **CONTAINS:** Wheat, Milk, Eggs.

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 soy, almonds, hazelnuts, pecans, walnuts, and coconut.

200358K302B

OUR HOLIDAY RECIPE FOR

# Spiced Eggnog Muffins

*Get festive with our creamy eggnog-inspired muffin mix with a sweet streusel topping that gives the tender muffins a crumbly crunch on top. Our mixes give you a convenient helping hand to bake delicious, shareable baked goods.*



## YOU'LL NEED MUFFINS

- 1/2** cup butter, softened, or vegetable oil\*
- 3** large eggs
- 3/4** cup milk

## STREUSEL TOPPING

- 2** tablespoons butter, softened

**BAKES  
12 MUFFINS  
OR 1 LOAF**

\* Quick and easy: Whisk together oil, eggs, and milk. Add muffin mix and stir until combined.



## THIS BOX CONTAINS MUFFIN MIX AND STREUSEL MIX.

- 1 • PREHEAT** oven to 375°F.
- 2 • BEAT** together butter and half the muffin mix until well blended.\* Add eggs one at a time, beating well after each addition. Beat in the rest of the mix alternating with milk.
- 3 • FILL** greased or paper-lined muffin cups until almost full.
- 4 • BLEND** streusel mix with softened butter until crumbly. Sprinkle over batter.
- 5 • BAKE** for 16-20 minutes, a cake tester inserted in center of muffin should come out clean.
- 6 • COOL** muffins for 5 minutes and remove from pan.

## QUICK BREAD

Preheat oven to 350°F. Mix as directed above. Spoon batter into greased 9" x 5" loaf pan. Bake for 45-50 minutes, until cake tester inserted in center comes out clean. Cool 10 minutes before removing from pan.



## BAKER'S TIP:

Stir in 1/4 cup sliced almonds into streusel before topping the muffins.

**COMPLIMENTS OF  
The King Arthur Flour Kitchen**

# Spiced Eggnog

MUFFIN 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](http://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.

**BEST IF BAKED BY:**



Printed on 100% recycled (35% post-consumer) content. Please recycle.