



COOKIE MIX

OUR SIGNATURE RECIPE FOR SUGAR COOKIES

Delicious, homemade cookies are easy with our signature mix. Our classic sugar cookie recipe starts with the best ingredients, already measured for you. All you have to do is mix, bake, and in minutes enjoy warm baked goods!



TO MAKE 1 BATCH YOU'LL NEED

- 2 sticks (1 cup) butter, softened
- 1 large egg

EACH BATCH BAKES 3 DOZEN 2" COOKIES

THIS BOX CONTAINS 2 BAGS OF COOKIE MIX.

- 1 • **BEAT** butter until light and fluffy. Add egg and 1 cup of mix, and beat until fluffy. Add remaining mix and stir or knead until well incorporated.
- 2 • **DIVIDE** in half and form into two disks. Wrap and refrigerate for 1 hour or longer.
- 3 • **PREHEAT** oven to 350°F. Lightly grease or line baking sheets with parchment paper.
- 4 • **WORKING** with one piece of dough at a time, flour both sides. Roll 1/8" to 1/4" thick. Cut into desired shapes, and use a spatula to transfer cookies to prepared baking sheets.
- 5 • **BAKE** for 8-12 minutes, or until lightly browned around the edges. Cool completely on a rack.

EASY DROP COOKIES

Roll dough into 3/4" balls. Dip in sugar, then place on lightly greased or parchment-lined baking sheets. Flatten balls with bottom of a glass to 1/8" thickness for crisp cookies, or up to 1/4" for thicker, chewier cookies. Bake in preheated 350°F oven for 9-13 minutes, until lightly browned around edges.



BAKER'S TIP:

Vary the flavor with 1 teaspoon of vanilla extract or cinnamon, 1/4 teaspoon almond extract, or 1 tablespoon lemon zest.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR SUGAR 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

The perfect cookie for every occasion! These sweet sugar cookies are vanilla-scented, easy to make, and ideal for decorating rollout or drop cookies.

PERFECT FOR ROLL OUT COOKIES



NET WT 38 OZ (2 LBS 6 OZ) 1.08Kg U^D

BEST IF BAKED BY:



Nutrition Facts

Serving Size 1/4 cup mix (30g)
Servings Per Container 36
(one serving = 2 cookies)

Amount Per Serving	Mix Prepared	
Calories	110	210
Calories from Fat	0	90
		% Daily Value**
Total Fat 0g*	0%	17%
Saturated Fat 0g	0%	35%
Trans Fat 0g		
Cholesterol 0mg	0%	13%
Sodium 60mg	3%	3%
Total Carbohydrate 25g	8%	8%
Dietary Fiber 0g	0%	0%
Sugars 11g		
Protein 2g		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	0%	0%
Iron	4%	4%
Thiamin	6%	6%
Riboflavin	4%	4%
Niacin	4%	4%
Folic Acid	6%	6%

*Amount in Mix. Prepared contributes an additional 100 Calories (90 Calories from Fat). 11 g Total Fat (7 g Saturated Fat), 40 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: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Rice Flour, Natural Flavors, Salt.
CONTAINS: Milk, 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, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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