



COOKIE MIX



OUR SIGNATURE RECIPES

COOKIE MIX

We mix in extra chips so every bite of warm, buttery cookie oozes with luscious bittersweet and semisweet chocolate.

INCLUDES TWO KINDS OF CHOCOLATE

Outrageous Chocolate Chip



NET WT 24 OZ (1 LB 8 OZ) 680g



OUR SIGNATURE RECIPE FOR

OUTRAGEOUS CHOCOLATE CHIP 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.

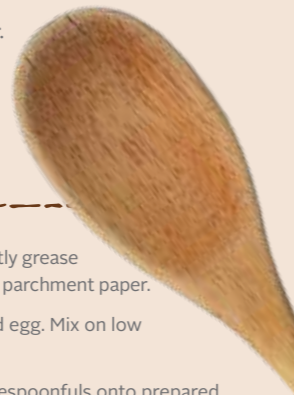


We're committed to using the power of business as a force for social and environmental good.

OUR SIGNATURE RECIPE FOR

OUTRAGEOUS CHOCOLATE CHIP COOKIES

Delicious, homemade cookies are easy with our signature mix. Our over-the-top chocolate chip 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!



YOU'LL NEED

1 1/4 sticks (10 tablespoons) butter, softened*

1 large egg

BAKES THIRTY 2"-2 1/2" COOKIES OR 2 DOZEN BARS

* For a crispier cookie: Increase butter to 12 tablespoons, make as directed.

- 1 • **PREHEAT** oven to 375°F. Lightly grease two baking sheets, or line with parchment paper.
- 2 • **STIR** together mix, butter, and egg. Mix on low speed until well combined.
- 3 • **DROP** dough by rounded tablespoonfuls onto prepared baking sheets.
- 4 • **BAKE** for 10-12 minutes. Use less time for chewy cookies, and more time for crisp cookies.
- 5 • **LET** cookies cool on pan, then transfer to rack to finish cooling. Store in an airtight container.

COOKIE BARS

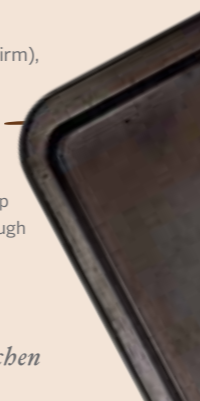
- 1 • **PREHEAT** oven to 375°F. Lightly grease a 9" x 13" pan, or line with parchment.
- 2 • **PREPARE** dough as directed; press into pan.
- 3 • **BAKE** for 20 minutes, or until golden.
- 4 • **COOL** in pan for 14-18 minutes (or until firm), then cut into bars.

BAKER'S TIP:

For added flavor and crunch: Add 1 cup chopped pecans or walnuts to the dough before shaping and baking.

COMPLIMENTS OF

The King Arthur Flour Kitchen



BEST IF BAKED BY:



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Nutrition Facts

Serving Size 2 Tablespoons mix (23g)
Servings Per Container about 30

Amount Per Serving	Mix Prepared		
Calories	90	130	
Calories from Fat	20	50	
% Daily Value**			
Total Fat 2g*	3%	9%	
Saturated Fat 1.5g	8%	18%	
Trans Fat 0g			
Cholesterol 0mg	0%	5%	
Sodium 110mg	5%	5%	
Total Carbohydrate 18g	6%	6%	
Dietary Fiber 1g	4%	4%	
Sugars 10g			
Protein 1g			
Vitamin A	0%	2%	
Vitamin C	0%	0%	
Calcium	0%	0%	
Iron	6%	6%	
Thiamin	4%	4%	
Riboflavin	2%	2%	
Niacin	2%	2%	
Folic Acid	4%	4%	
<small>*Amount in Mix. Prepared contributes an additional 40 Calories (30 Calories from Fat), 4 g Total Fat (2 g Saturated Fat), 15 mg Cholesterol, 1 g Protein.</small>			
<small>**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:</small>			
	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, Semisweet Chocolate Chips (sugar, chocolate, cocoa butter, soy lecithin (emulsifier), vanilla extract), Semisweet Chocolate Chunks (sugar, chocolate, anhydrous dextrose, cocoa butter, soy lecithin (emulsifier), vanilla extract), Bittersweet Chocolate Chips (chocolate, sugar, sunflower lecithin (emulsifier), pure vanilla), Molasses (molasses, maltodextrin), Salt, Natural Vanilla Flavor, Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Baking Soda. CONTAINS: Wheat, Soy, Milk.

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

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