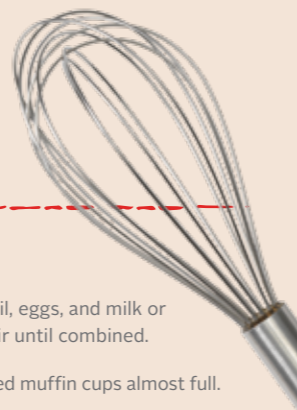




MUFFIN MIX

OUR SIGNATURE RECIPE FOR CRANBERRY ORANGE MUFFINS

Homemade muffins are easy with our signature mix. Our favorite cranberry orange muffin recipe is made with real fruit and bursting with flavor in every bite. Bakes tender muffins or a simple, moist quick bread.



YOU'LL NEED

- 1/2 cup melted butter or vegetable oil
- 3 large eggs
- 3/4 cup milk or orange juice

- 1 • **PREHEAT** oven to 375°F.
- 2 • **WHISK** together butter or oil, eggs, and milk or orange juice. Add mix and stir until combined.
- 3 • **FILL** 12 greased or paper-lined muffin cups almost full.
- 4 • **BAKE** for 18-22 minutes, until cake tester inserted in center of muffin comes out clean.
- 5 • **COOL** 5 minutes before removing from pan.

BAKES 12 MUFFINS OR 1 LOAF

QUICK BREAD

Preheat oven to 350°F. Mix as directed above. Spoon batter into greased 9" x 5" loaf pan. Bake for 45-55 minutes, until cake tester inserted in center comes out clean. Cool 10 minutes before removing from pan.

BAKER'S TIP:

Stir 1 cup of chopped nuts into batter. Bakes 14-16 muffins.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR CRANBERRY ORANGE 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

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

MUFFIN MIX

Fast and easy! Classic cranberry orange muffins are sweet and satisfying; zesty with real citrus and cranberries.

BAKES A DELICIOUS QUICK BREAD



NET WT 17 OZ (1 LB 1 OZ) 482g

Nutrition Facts

Serving Size about 1/4 cup mix (40g)
Servings Per Container 12

Amount Per Serving	Mix Prepared	
Calories	140	240
Calories from Fat	0	80
	% Daily Value**	
Total Fat 0g*	0%	14%
Saturated Fat 0g	0%	25%
Trans Fat 0g		
Cholesterol 0mg	0%	23%
Sodium 320mg	13%	14%
Total Carbohydrate 29g	10%	10%
Dietary Fiber 1g	4%	4%
Sugars 16g		
Protein 3g		
Vitamin A	0%	8%
Vitamin C	8%	8%
Calcium	8%	10%
Iron	6%	8%
Thiamin	10%	10%
Riboflavin	6%	10%
Niacin	6%	6%
Folic Acid	8%	10%

*Amount in Mix. Prepared contributes an additional 100 Calories (80 Calories from Fat), 9 g Total Fat (5 g Saturated Fat), 70 mg Cholesterol, 20 mg Sodium, 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		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, Cranberries (cranberries, sugar, sunflower oil), Orange Powder, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Sea Salt, Natural Flavor. **CONTAINS:** Wheat.

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

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BEST IF BAKED BY:



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