

Cinnamon

SUGAR PLUS

A divine combination of ultrafine Baker's Special Sugar and Vietnamese cinnamon.

Melts instantly on buttered toast. Absolutely no grittiness.
An aromatic blend of sweet and spicy, perfect for dusting doughnuts, for a swirl in a sweet bread, or for snickerdoodles.

baker's
PANTRY



U NET WT 16 OZ (1 LB) 454g

SNICKERDOODLES

1/2 cup (3 1/4 ounces) unsalted butter,
softened
2/3 cup (4 3/4 ounces) sugar
1/4 cup (2 ounces) buttermilk or
sour milk*
1 tablespoon vanilla
1/8 to 1/4 teaspoon nutmeg, to taste

2 cups (8 1/2 ounces) King
Arthur Unbleached
All-Purpose Flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup Cinnamon Sugar Plus

*Add 3/4 teaspoon lemon juice to 1/4 cup milk to make it "sour".

In large mixing bowl, beat together butter and sugar until smooth. Add buttermilk or sour milk and vanilla, beating until well-combined. The mixture may look a bit curdled; that's okay. Add nutmeg, flour, baking soda and salt to wet ingredients, and beat until mixture forms a cohesive dough.

Nutrition Facts

Serving Size 1 teaspoon (4g)
Servings Per Container 113

Amount Per Serving

Calories 15 **Calories from Fat 0**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 4g **1%**

Dietary Fiber 0g **1%**

Sugars 4g

Protein 0g

Vitamin A 0% • **Vitamin C 0%**

Calcium 0% • **Iron 0%**

*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, VIETNAMESE CINNAMON.

KING ARTHUR FLOUR | NORWICH, VERMONT 05055
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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Place about 1/4 cup Cinnamon Sugar Plus in a shallow bowl or in a large plastic bag. Using a cookie scoop, a spoon, or your fingers, scoop 1 level tablespoon of dough, and roll into balls. Place in bowl or bag of cinnamon sugar and gently shake until completely coated. Place on a lightly greased or parchment-lined cookie sheet, leaving about 1 1/2" between them. Using bottom of a glass, flatten each cookie until it's about 1/2" thick.

Bake in a preheated 400°F oven for about 12 minutes, or until just beginning to brown around bottom edges. Remove from oven, and cool on a wire rack. Cookies become crisp as they cool. For crisp cookies, store in an airtight container. For chewy cookies, store in a bag with a slice of apple or sugar softener.

Yield: about 1 1/2 dozen 3" cookies.

Store cool and dry.

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