

100% EMPLOYEE OWNED



BARRY CALLEBAUT

Semisweet Chocolate

CHUNKS

44%
COCOA

Rich, intense chocolate liquor
notes with a hint of sweetness.

UD NET WT 16 OZ (1 LB) 454g

Cranberry-Chocolate Cookies

MAKES 2 DOZEN COOKIES

The tangy-sweet cranberries in this cookie are a bright complement to the Semisweet Chocolate Chunks; it's a combination we're sure you'll love in this 100% whole-grain cookie.

- 8 tablespoons (113g) unsalted butter, softened
- ¾ cup (159g) light or dark brown sugar, packed
- 2 tablespoons (28g) orange juice or water
- 1 teaspoon vanilla extract
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 1 large egg
- 1¼ cups (142g) King Arthur White Whole Wheat Flour
- 1 cup (170g) Semisweet Chocolate Chunks
- 1 cup (113g) dried cranberries
- ¾ cup (85g) chopped pecans or walnuts

DIRECTIONS

Preheat oven to 350°F. Lightly grease two baking sheets, or line with parchment paper. Beat together butter, sugar, orange juice, vanilla, baking powder, baking soda, and salt. Mix in egg until combined. Add flour, mixing until smooth. Stir in Semisweet Chocolate Chunks, cranberries, and nuts. Drop by the tablespoonful onto the prepared baking sheets. Bake for 12 to 14 minutes, until edges are light brown. Remove from oven and cool on pan.

BEST IF USED BY:

Nutrition Facts

about 30 servings per container

Serving size 18 pieces (15g)

Amount per serving

Calories 70

% Daily Value*

Total Fat 4g	5%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 10g	4%
Dietary Fiber 1g	4%
Total Sugars 8g	
Includes 8g Added Sugars	16%
Protein 1g	

Vitamin D 0.2mcg	2%
Calcium 10mg	0%
Iron 1.4mg	8%
Potassium 70mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: SUGAR, UNSWEETENED CHOCOLATE, DEXTROSE, COCOA BUTTER, SOY LECITHIN (EMULSIFIER), VANILLA EXTRACT.

CONTAINS: SOY.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit:
KingArthurBaking.com/Allergen-Program

Store cool and dry.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
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