

100% EMPLOYEE OWNED



BARRY CALLEBAUT

# Semisweet Chocolate CHUNKS

**44%**  
COCOA

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

Ⓢ 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
- 3/4 cup (159g) light or dark brown sugar, packed
- 2 tablespoons (28g) orange juice or water
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 large egg
- 1 1/4 cups (142g) White Whole Wheat Flour
- 1 cup (170g) Semisweet Chocolate Chunks
- 1 cup (113g) dried cranberries
- 3/4 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.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/allergen-program](http://KingArthurBaking.com/allergen-program)

Store cool and dry.

Call or chat online with our friendly, experienced bakers.  
855-371-BAKE (2253)  
[KingArthurBaking.com/bakers-hotline](http://KingArthurBaking.com/bakers-hotline)

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