

100% EMPLOYEE OWNED



BAKER'S
Special Sugar



Ultrafine sugar blends easily and dissolves quickly.

Ⓢ NET WT 48 OZ (3 LBS) 1.36kg

Baker's Special Sugar

A quick-dissolving sugar that is perfect for creating high-rising, fine-grained cakes. Ideal for meringue, frosting, and sweetening cold drinks. Use as you would regular granulated sugar.

Pavlova MAKES ONE 9" PAVLOVA

MERINGUE

- 3 large (106g) egg whites
- pinch of salt
- ½ teaspoon cream of tartar
- 1 cup (198g) Baker's Special Sugar
- 1 tablespoon corn starch

TOPPING

- 1½ cups (340g) heavy or whipping cream
- ¼ cup (28g) confectioners' sugar
- 1 teaspoon vanilla extract
- 2 cups (283g) fresh fruit (strawberries, blueberries, sliced kiwi, etc)

DIRECTIONS

Preheat oven to 200°F. Trace a 9" round circle on a sheet of parchment and flip over onto baking sheet. You should still be able to see the circle outline through the paper.

In a large bowl, beat egg whites with salt and cream of tartar on medium-high speed until soft peaks form. Combine sugar and cornstarch and gradually add to whites with mixer running. The meringue will thicken and turn glossy. Beat for 1 more minute.

Spread into a round on parchment, using the circle as a guide. Mound outside edges higher to make a shallow "bowl."

Bake for 1 hour. Turn off oven, leaving door closed. Leave in at least 1 hour, or as long as overnight; it will color slightly from white to light tan (small cracks are normal).

An hour before serving, whip heavy cream and confectioners' sugar until thickened. Add vanilla. Spoon into cooled pavlova and top with sliced fresh fruit. Serve within a few hours.



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BEST IF USED BY:

Nutrition Facts

170 servings per container	
Serving size	2 tsp (8g)
Amount per serving	
Calories	30
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Total Sugars 8g	
Includes 8g Added Sugars	16%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

INGREDIENTS: Cane Sugar.

DISTRIBUTED BY

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

Store cool and dry.



WE'RE HERE TO HELP.

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HOTLINE**

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