



APPLE CINNAMON MUFFIN MIX

OUR SIGNATURE RECIPE FOR APPLE CINNAMON MUFFINS

YOU'LL NEED

1/2 cup oil 2 large eggs 1 cup milk



- 1 • **PREHEAT** oven to 350°F.
- 2 • **WHISK** together oil, eggs, and milk. Add mix and stir until combined.
- 3 • **FILL** 12 greased or paper-lined muffin cups almost full.
- 4 • **BAKE** for 18 to 20 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 QUICK BREAD

QUICK BREAD

Preheat oven to 350°F. Mix as directed above. Spoon batter into greased 9" x 5" loaf pan. Bake for 45 to 50 minutes, until cake tester inserted in center comes out clean. Cool 10 minutes before removing from pan.



BAKER'S TIP

Stir 1 cup of raisins or chopped nuts into the batter. Top with rolled oats before baking. Bakes 14 to 16 muffins.

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APPLE CINNAMON 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.

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OUR SIGNATURE RECIPES

MUFFIN MIX

Fast and easy! Tender, wholesome, and satisfying muffins packed with whole grains, real fruit, and warm spices.

MADE WITH REAL APPLES



NET WT 16.5 OZ (1 LB 0.5 OZ) 467g

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Nutrition Facts

12 servings per container
Serving size 1/4 cup mix (39g)

	Mix		Prepared	
Calories	140		250	
	% Daily Value*		% Daily Value*	
Total Fat	1.5g	2%	12g	15%
Saturated Fat	1g	5%	2g	10%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	35mg	12%
Sodium	210mg	9%	230mg	10%
Total Carbohydrate	30g	11%	31g	11%
Dietary Fiber	3g	11%	3g	11%
Total Sugars	12g		13g	
Incl. Added Sugars	9g	18%	9g	18%
Protein	3g		5g	
Vitamin D	0mcg	0%	0.4mcg	2%
Calcium	90mg	6%	120mg	10%
Iron	0.9mg	6%	1.1mg	6%
Potassium	140mg	2%	180mg	4%

*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: King Arthur White Whole Wheat Flour, Cane Sugar, King Arthur Unbleached Flour (wheat flour, malted barley flour), Apples, Whole Wheat Pastry Flour, Cinnamon Flakes (sugar, vegetable oil (palm, palm kernel), cinnamon, sunflower lecithin), Whole Grain Rolled Oats, Buttermilk, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Molasses (molasses, maltodextrin), Sea Salt, Cinnamon, Lemon Juice Powder (maltodextrin, organic lemon juice concentrate).

CONTAINS: Milk, Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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