

OUR SIGNATURE RECIPE FOR

VERMONT MAPLE PECAN 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 22 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 in 1 cup of chopped nuts or dried fruit into the batter. Makes 14 to 16 muffins.

OUR SIGNATURE RECIPE FOR

VERMONT MAPLE PECAN 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.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

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OUR SIGNATURE RECIPES

Fast and easy! Wholesome and hearty muffins with real Vermont maple sugar and pecans in every bite.





NET WT 15 OZ (425g)



VERMONT MAPLE PECAN MUFFIN MIX

Nutrition Facts

12 servings per container

Serving size 1/4 cup mix (35g)

		Mix	Des	pared	
Calories	14	<u> 10</u>	24		
	% Daily	% Daily Value*		% Daily Value*	
Total Fat	2.5g	3%	13g	17%	
Saturated Fat	0g	0%	1.5g	8%	
Trans Fat	0g		0g		
Cholesterol	0mg	0%	35mg	12%	
Sodium	240mg	10%	260mg	11%	
Total Carbohydrate	26g	9%	27g	10%	
Dietary Fiber	2g	7%	2g	7%	
Total Sugars	10g		11g		
Incl. Added Sugars	9g	18%	9g	18%	
Protein	3g		5g		
Vitamin D	0mcg	0%	0.4mcg	2%	
Calcium	90mg	6%	120mg	10%	
Iron	0.8mg	4%	1mg	6%	
Potassium	100mg	2%	140mg	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: King Arthur White Whole Wheat Flour, King Arthur Unbleached Flour (wheat flour, malted barley flour), Cane Sugar, Oat Flour, Maple Sugar, Pecans, Wheat Starch, Buttermilk, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavor, Sea Salt.

CONTAINS: Milk, Wheat, Pecans.

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

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

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BEST IF BAKED BY:

