

Perfect for a cup of coffee, cookies, cakes, and frosting.

We believe in a joyful baking experience for everyone. Our **Baking Sugar Alternative** lets you enjoy your favorite recipes easily, whether you're lowering your carbs or calories, or simply looking to reduce your sugar intake.

THE ZERO AFTERTASTE SUGAR ALTERNATIVE

Created by bakers for bakers. We carefully selected (and taste-tested!) our ingredients to create the balanced sweetness you'd expect from sugar, without the aftertaste. Makes the perfect baked good, cup of coffee, or sweet tea, all with zero calories and zero net carbs per serving.

PERFECTLY BLENDED INGREDIENTS

We found superior sources for each of our key ingredients — like monkfruit extract, stevia leaf extract, erythritol, and fructan fiber — and carefully blended them together until we made the perfect pantry staple that gives you amazingly delicious results. This is food you can feel good about!



Find more baking tips and recipes at
KingArthurBaking.com/SugarAlternative

HOW TO BAKE WITH IT

- No matter what temperature your recipe specifies, **never set your oven higher than 350°F.**
- **Substitute 1-to-1 for granulated sugar** by volume (measuring cup), not weight.
- **Baked goods will brown more quickly** and be done sooner, so check for doneness once 75% of suggested baking time has elapsed.
- **Place oven rack in center position** to prevent bottoms from browning too quickly.



BEST IF USED BY:

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Nutrition Facts

85 servings per container

Serving size 1 tsp (4g)

Amount per serving

Calories 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 2g 1%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

Erythritol 1g

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. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Erythritol, Soluble Corn Fiber, Allulose, Cane Sugar Derived Fructan Fiber, Monk Fruit Extract, Natural Flavor, Stevia Leaf Extract.

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*2g total carbs - 1g dietary fiber - 1g erythritol = 0g net carbs

DO NOT EAT RAW DOUGH OR BATTER.

Produced on equipment that also processes eggs, milk, soy, wheat, almond, hazelnuts, pecans, walnuts, and coconut.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

**BAKER'S
HOTLINE**

855.371.BAKE (2253)
KingArthurBaking.com/bakers-hotline