

BAKING SUGAR

ALTERNATIVE





Og*
NET CARBS &
0 CALORIES

ZERO AFTERTASTE





BAKING JUST GOT A BIT SWEETER.

Our sugar alternative was designed for an optimal baking experience, but it's just as delicious in your morning coffee. Simply substitute 1:1 for granulated sugar and enjoy your favorite recipes guilt-free with no aftertaste.

HOW TO BAKE WITH IT



Substitute 1-to-1 for granulated sugar by volume (measuring cup), not weight.



Place oven rack in center position to prevent bottoms from browning too quickly.



Baked goods will brown more quickly. Check for doneness at 75% of baking time.



For cookies, set oven 25 degrees lower than temperature indicated in recipes.

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Nutrition Facts

85 servings per container

Serving size

1 tsp (4g)

Amount per serving

Calories

	% 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 Suga	ars 0%
Erythritol 1g	
Protein Oa	

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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.

DISTRIBUTED BY

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

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

*2g total carbs - 1g dietary fiber - 1g erythritol = 0g net carbs DO NOT EAT RAW DOUGH OR BATTER.

BAKER'S HOTLINE

Call or chat online with our friendly bakers. 855-371-BAKE (2253) KingArthurBaking.com/contact