

100% EMPLOYEE OWNED



Apple Cinnamon

JAMMY BITS

Makes delicious pools of jam in baked goods.

Robust flavors of spicy cinnamon and sweet apple. Add up to 1 cup to your favorite muffins, cookies, scones, or breakfast cereal.

© NET WT 16 OZ (1 LB) 454g

Apple Cinnamon Cupcakes

MAKES 12 CUPCAKES

Light, tender, and mildly sweet, these fall-inspired cupcakes get an extra punch of flavor from our Apple Cinnamon Jammy Bits.

- 3 tablespoons (43g) softened butter
- 3 tablespoons (35g) vegetable oil
- 2/3 cup (135g) sugar
- 1/2 teaspoon salt
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 3 tablespoons (64g) apple juice concentrate
- 2 large eggs, at room temperature
- 1 1/2 cups (177g) King Arthur Unbleached Cake Flour
- 1/2 cup (113g) milk, at room temperature
- 1/2 cup (85g) Apple Cinnamon Jammy Bits

DIRECTIONS

Beat butter, vegetable oil, and sugar together until light. Mix in salt, baking powder, baking soda, spices, and apple juice concentrate. Beat in eggs one at a time. Add flour, alternating with the milk. Scrape bowl, then fold in jammy bits.

Portion batter into greased muffin pan and bake in preheated 375°F oven, 17 to 20 minutes, until very light brown and a cake tester inserted into center of one comes out clean. Cool in pan 5 minutes before transferring to rack to cool completely.

BEST IF USED BY:

Nutrition Facts

37 servings per container
Serving size 1 tbsp (12g)

Amount per serving
Calories 40

	% Daily Value*
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 10g	4%
Dietary Fiber 1g	4%
Total Sugars 8g	
Includes 7g Added Sugars	14%

Protein 0g
Potassium 654mg 15%

Not a significant source of saturated fat, trans fat, cholesterol, vitamin D, calcium iron.

*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: FRUIT (APPLE JUICE, APPLE PUREE), FRUCTOSE SYRUP, SUGAR, RICE FLOUR, APPLE FIBER, PALM OIL, CINNAMON, NATURAL APPLE FLAVOR WITH OTHER NATURAL FLAVORS, PECTIN, CITRIC ACID, POTASSIUM CITRATE, CITRUS FIBER.

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

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Store cool and dry.

Call or chat online with our friendly, experienced bakers.
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KingArthurBaking.com/bakers-hotline

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