

100% EMPLOYEE OWNED



Orange

JAMMY BITS

Makes delicious pools of jam in baked goods.

Sunny sweet bites of zesty orange flavor. Add up to 1 cup to your favorite muffins, cookies, scones, or breakfast cereal.

Ⓢ NET WT 16 OZ (1 LB) 454g

Oatmeal Cookies with Orange Jammy Bits

MAKES 22 COOKIES

With the nutty taste and nubby texture of oats, these cookies have crunchy edges, soft centers, and Orange Jammy Bits for bursts of bright citrus flavor.

- 1/4 cup (50g) granulated sugar
- 1 teaspoon vanilla extract
- 1 1/4 teaspoons cinnamon
- 1/8 teaspoon nutmeg
- 1/2 teaspoon salt
- 1 teaspoon cider or white vinegar*
- 1 large egg
- 1/2 teaspoon baking soda
- 3/4 cup (85g) King Arthur Unbleached All-Purpose Flour
- 1 1/2 cups (134g) rolled oats, old-fashioned or quick-cooking
- 1 cup (142g) Orange Jammy Bits

* *Why vinegar in a cookie recipe? It helps cut the sweetness and also gives your baking soda a bit of a boost.*

DIRECTIONS

Beat together butter, shortening, sugars, vanilla, cinnamon, nutmeg, salt, and vinegar until fairly smooth; a few bits of butter may still show. Add egg, beating until smooth. Mix in baking soda and flour, then oats and orange jammy bits, stirring to combine.

Drop 2 tablespoons of dough 2" apart onto parchment-lined or lightly greased baking sheets. Bake in a preheated 350°F oven for 12 to 14 minutes. Cool on pans.

BEST IF USED BY:

Nutrition Facts

37 servings per container

Serving size 1 tsp (12g)

Amount per serving

Calories **40**

% Daily Value*

Total Fat 0g **0%**

Sodium 10mg **0%**

Total Carbohydrate 10g **4%**

Total Sugars 8g

Includes 8g Added Sugars **16%**

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

*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 (ORANGE JUICE, APPLE PUREE, ORANGE CELLS), SUGAR, FRUCTOSE SYRUP, RICE FLOUR, COCOA BUTTER, PECTIN, CITRIC ACID, NATURAL ORANGE FLAVOR WITH OTHER NATURAL FLAVORS.

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

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Store cool and dry.



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