

100% EMPLOYEE OWNED



DRIED
Whole Milk



Adds wholesome richness and flavor.



NET WT 14 OZ (397g)

Dried Whole Milk

Increases protein and calcium. To replace milk in recipes, use 1 cup of water and add ¼ cup Dried Whole Milk to dry ingredients. Will not reconstitute.

No-Bake Energy Bites

MAKES ABOUT 2 DOZEN

BASIC DOUGH

- ¾ cup (198g) nut butter (peanut, almond, sunflower)
- 1 cup (89g) rolled oats, old-fashioned or quick-cooking
- ½ cup (113g) honey
- ½ cup (28g) Dried Whole Milk
- 1 teaspoon vanilla extract

MIX-INS (use 2 cups total)

- 1 tablespoon chia seeds or poppy seeds
- shredded coconut, sweetened or unsweetened
- mini chocolate chips
- diced dried fruits
- ground nuts
- wheat or oat bran
- crushed cookies or graham cracker crumbs
- sunflower or pumpkin seeds

DIRECTIONS

Mix together nut butter, oats, honey, Dried Whole Milk, and vanilla. Using 2 cups total, add mix-ins. If using chia seeds or poppy seeds, use only about 1 tablespoon as part of your mix-ins.

Blend ingredients together. If a bit dry, add more honey; add more oats if too sticky. This "recipe" is very flexible; consider it simply a starting point. Portion dough out to the size of ping-pong balls. Place on parchment lined sheet pan to rest and firm up about 20 minutes.

BEST IF USED BY:

Nutrition Facts

66 servings per container	
Serving size	1 tbsp (6g)
Amount per serving	
Calories	30
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 20mg	1%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 55mg	4%
Iron 0mg	0%
Potassium 80mg	2%
<small>*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.</small>	

INGREDIENTS: DRIED WHOLE MILK.

DISTRIBUTED BY

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

Store cool and dry.



WE'RE HERE TO HELP.

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