

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 1/4 cup Dried Whole Milk to dry ingredients. Will not reconstitute.

No-Bake Energy Bites

MAKES ABOUT 2 DOZEN

BASIC DOUGH

- 3/4 cup (198g) nut butter (peanut, almond, sunflower)
- 1 cup (89g) rolled oats, old-fashioned or quick-cooking
- 1/3 cup (113g) honey
- 1/3 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%

*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: DRIED WHOLE MILK.

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

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

Store cool and dry.



WE'RE HERE TO HELP.

Call or chat online with our friendly,
experienced bakers.

BAKER'S
HOTLINE 855-371-BAKE (2253)
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