

100% EMPLOYEE OWNED



Sparkling White SUGAR



The perfect glittery finishing touch.

Ⓢ NET WT 48 OZ (3 LBS) 1.36kg

Sparkling White Sugar

Our coarse grained sugar holds its shape in the oven and adds a sparkly sweet crunch to baked goods. We love it on scones and cookies.

Basic Muffins MAKES 12 STANDARD MUFFINS

- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- ½ cup (100g) granulated sugar
- ½ teaspoon salt
- 1 tablespoon (12g) baking powder
- 1 ½ cups (276g) Jammy Bits or berries
- 1 cup (227g) milk
- ¼ cup (50g) vegetable oil or 4 tablespoons (57g) butter, melted, optional
- 2 large eggs
- 1 teaspoon vanilla extract, optional
- Sparkling White Sugar

DIRECTIONS

Preheat oven to 425°F. Lightly grease, or line with greased papers, a standard 12-cup muffin pan.

Blend together dry ingredients. Add jammy bits or berries and toss to combine. Beat together milk, oil or butter, eggs, and vanilla until light. Pour into dry ingredients. Blend briefly (about 20 seconds). Some lumps are OK. Fill cups two-thirds to three-quarters full. Sprinkle with Sparkling White Sugar.

Bake 15 to 20 minutes, or until toothpick inserted into a center muffin comes out clean. Let cool in pan 5 minutes before turning out onto rack to finish cooling.

Nutrition Facts

about 227 servings per container
Serving size 1 tsp (6g)

Amount per serving
Calories **25**
% Daily Value*

Total Fat 0g	0 %
Saturated Fat 0g	0 %
Trans Fat 0g	

Cholesterol 0mg	0 %
Sodium 0mg	0 %

Total Carbohydrate 6g	2 %
Dietary Fiber 0g	0 %
Total Sugars 6g	
Includes 6g Added Sugars	12 %

Protein 0g	
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: Sugar, Carnauba Wax.

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

Store cool and dry.



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We're committed to using the power of business as a force for social and environmental good.



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