

Baker's Special SUGAR

Superfine, quick-dissolving sugar perfect
for sweets and treats.

Superfine (castor) sugar dissolves quickly and completely,
making it perfect for cake, cookies, meringues, drinks, and more.
Measure as you would with regular, granulated sugar.

baker's
PANTRY



© NET WT 48 OZ (3 LBS) 1.36kg

Nutrition Facts

170 servings per container

Serving size **2 tsp (8g)**

Amount per serving

Calories 30

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 8g **3%**

Dietary Fiber 0g **0%**

Total Sugars 8g

Includes 8g Added Sugars **16%**

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.

OUR RECIPE FOR **GOLDEN VANILLA CAKE**

2 cups Baker's Special Sugar

3 1/4 cups King Arthur Unbleached
All-Purpose Flour

2 1/2 teaspoons baking powder

1 teaspoon salt

3/4 cup unsalted butter, soft

1 1/4 cups milk, at room temperature

2 teaspoons vanilla extract

4 large eggs

Preheat oven to 350°F. Lightly grease and flour pan(s): one 9" x 13"; two 9" round; three 8" round; or 24 muffin cups.

Whisk together sugar, flour, baking powder, and salt. Add butter and beat at low speed, until mixture looks sandy.

Add milk and vanilla. Mix at low speed for 30 seconds, then increase to medium and beat for 30 seconds. Scrape bottom and sides of bowl.

With mixer at low speed, add 1 egg. Increase to medium and beat for 30 seconds. Repeat this procedure with remaining eggs, scraping after each addition. After last egg is added, scrape bowl once more, then beat at medium-high speed for 30 seconds.

Pour into pan(s). Bake 40 minutes (9" x 13"); 27 minutes (9" layers); 24 minutes (8" layers), or 23 to 25 minutes (cupcakes). Cake is done when golden brown, and a toothpick inserted in center comes out clean.

Cool in pan(s) 10 minutes, before turning out onto a rack to cool.

Yield: one 9" x 13" sheet cake; two 9" round layers; three 8" round layers; or 24 muffins.

INGREDIENTS: Cane Sugar.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

**DO NOT EAT RAW FLOUR, DOUGH,
OR BATTER.**

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