



APPLE CINNAMON DOUGHNUT MIX

OUR SIGNATURE RECIPE FOR

APPLE CINNAMON DOUGHNUTS

YOU'LL NEED

DOUGHNUTS	6 regular doughnuts	24 mini doughnuts	12 regular doughnuts	48 mini doughnuts
EGGS	2 eggs	2 eggs	4 eggs	4 eggs
MILK OR WATER	3 tablespoons	3 tablespoons	6 tablespoons	6 tablespoons
MELTED BUTTER OR VEGETABLE OIL	2 tablespoons	2 tablespoons	4 tablespoons	4 tablespoons
MIX	1 bag	1 bag	2 bags	2 bags

THIS BOX CONTAINS TWO BAGS OF MIX.

- PREHEAT** oven to 375°F. Spray doughnut pan with non-stick pan spray.
- BEAT** eggs lightly. Mix in milk or water and melted butter or oil. Stir in mix, until evenly combined.
- FILL** each ring two-thirds full.
- BAKE** for 10 to 12 minutes (in a regular-sized doughnut pan), or 8 to 10 minutes (in a mini pan), until tops spring back when touched.
- COOL** in pan for several minutes. Serve plain, glazed, or rolled in non-melting sugar as desired.



EASY CINNAMON GLAZE

Stir together 1 1/4 cups sifted confectioners' sugar, 1 tablespoon light corn syrup, 1 tablespoon melted butter, 1 to 2 tablespoons milk or water, and 1/2 teaspoon cinnamon. Add extra liquid or confectioners' sugar as needed.

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OUR SIGNATURE RECIPES

DOUGHNUT MIX

Classic baked doughnuts with real apples and a hint of fragrant cinnamon in every bite. Baked, not fried.

**•BAKES•
ONE DOZEN
DOUGHNUTS**

Apple Cinnamon



NET WT 16 OZ (1 LB) 454g

APPLE CINNAMON DOUGHNUT MIX

Nutrition Facts

12 servings per container
Serving size 1/4 cup mix (38g)

Calories	Mix		Prepared	
	% Daily Value*		% Daily Value*	
140		200		
Total Fat	0g	0%	6g	8%
Saturated Fat	0g	0%	3g	15%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	75mg	25%
Sodium	250mg	11%	280mg	12%
Total Carbohydrate	31g	11%	32g	12%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	17g		17g	
Incl. Added Sugars	12g	24%	12g	24%
Protein	2g		4g	
Vitamin D	0mcg	0%	0.4mcg	2%
Calcium	50mg	4%	70mg	6%
Iron	0.3mg	2%	0.6mg	4%
Potassium	130mg	2%	170mg	4%

*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: Unbleached Pastry Flour (soft wheat flour), Cane Sugar, Apples, Buttermilk, Potato Flour, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Cinnamon, Sea Salt, Natural Flavors.

CONTAINS: Milk, Wheat.

KING ARTHUR BAKING COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

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