



SHORTBREAD COOKIE MIX



SHORTBREAD COOKIE MIX

Nutrition Facts

about 32 servings per container
Serving size 2 tbsps mix (13g)

Calories	Mix		Prepared	
	g	% Daily Value*	g	% Daily Value*
50	100			
Total Fat	0g	0%	6g	8%
Saturated Fat	0g	0%	3.5g	18%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	15mg	5%
Sodium	20mg	1%	40mg	2%
Total Carbohydrate	11g	4%	11g	4%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	4g		4g	
Incl. Added Sugars	4g	8%	4g	8%
Protein	1g		1g	
Vitamin D	0mcg	0%	1mcg	0%
Calcium	0mg	0%	0mg	0%
Iron	0.1mg	0%	0.1mg	0%
Potassium	10mg	0%	10mg	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: King Arthur Unbleached Flour (wheat flour, malted barley flour), Cane Sugar, Confectioners' Sugar (cane sugar, cornstarch), Rice Flour, Natural Flavor, Sea Salt, Ground Vanilla Bean.

CONTAINS: Wheat.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
(800) 827-6836 | KingArthurBaking.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

OUR SIGNATURE RECIPE FOR TRADITIONAL SHORTBREAD

YOU'LL NEED

- 2 sticks (1 cup) softened butter
- 1/4 teaspoon salt, if using unsalted butter



- PREHEAT** oven to 325°F.
- BLEND** together mix, salt (if using), and butter until smooth.
- DIVIDE** dough in half and press into an 8" shortbread mold or 8" x 8" pan. Prick all over with a fork. Repeat with remaining dough.
- BAKE** for 30 to 35 minutes, until just starting to brown around edges.
- LET** cool in pan for 10 minutes before turning out. Cut into wedges or sticks while still warm.

BAKES 16 WEDGES OR THIRTY-TWO 1 1/2" X 4" STICKS

SHORTBREAD COOKIES

For individual cookies: Roll dough into 1" balls. Flatten to 1/4" thick with your fingers or the bottom of a glass dipped in sugar. Bake on ungreased baking sheets for 15 to 18 minutes, or until edges of cookies are just beginning to brown. Cool on a rack.



EASY GLAZE

Dip tops of cooled cookies in melted chocolate or caramel. Drizzle melted chocolate in a stripe pattern. Allow chocolate to harden, about 1 hour, before serving.

OUR SIGNATURE RECIPE FOR SHORTBREAD COOKIE MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

855-371-BAKE (2253)

KingArthurBaking.com/bakers-hotline

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**

Certified



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



Sourced non-GMO. Learn more at KingArthurBaking.com/non-gmo

OUR SIGNATURE RECIPES

COOKIE MIX

Bake rich, buttery, traditional shortbread at home. Our recipe is just sweet enough with a crisp, crunchy texture.

**• RICH •
BUTTERY
TASTE**



NET WT 15 OZ (425g) ©

100316M403H

210215



BEST IF BAKED BY:



Printed on 100% recycled (35% post-consumer) content. Please recycle.