



## SUGAR COOKIE MIX

### OUR SIGNATURE RECIPE FOR ROLL-OUT SUGAR COOKIES

#### YOU'LL NEED

- 2 sticks (1 cup) softened butter
- 1 large egg

- BEAT** butter until light. Add egg and 1 cup of mix and beat until fluffy. Add remaining mix and stir or knead until well incorporated.
- DIVIDE** in half and form into two disks. Wrap and refrigerate for 1 hour or longer.
- PREHEAT** oven to 350°F. Lightly grease or line baking sheets with parchment paper.
- WORKING** with one piece of dough at a time, flour both sides. Roll 1/8" to 1/4"-thick. Cut into desired shapes. Transfer cookies to prepared baking sheets.
- BAKE** for 8 to 12 minutes, or until lightly browned around the edges. Cool completely on a rack.

**BAKES 3 DOZEN 2" COOKIES**

#### EASY DROP COOKIES

Roll dough into 3/4" balls. Dip in sugar, then place on lightly greased or parchment-lined baking sheets. Flatten balls with bottom of a glass to 1/8" thickness for crisp cookies, or up to 1/4" for thicker, chewier cookies. Bake in preheated 350°F oven for 9 to 13 minutes, until lightly browned around edges.

#### BAKER'S TIP

Vary the flavor with 1 teaspoon of vanilla extract or cinnamon, 1/4 teaspoon almond extract, or 1 tablespoon lemon zest.

### OUR SIGNATURE RECIPE FOR SUGAR 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](http://KingArthurBaking.com/bakers-hotline)

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



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](http://KingArthurBaking.com/non-gmo)



### OUR SIGNATURE RECIPES

# COOKIE MIX

*The perfect cookie for every occasion! These sweet sugar cookies are vanilla-scented, easy to make, and ideal for decorating rollout or drop cookies.*

**PERFECT FOR  
ROLL OUT  
COOKIES**

Sugar



NET WT 19 OZ (1 LB 3 OZ) 539g

### SUGAR COOKIE MIX

## Nutrition Facts

One serving = 2 cookies  
18 servings per container

Serving size 1/4 cup mix (30g)

	Mix	Prepared
<b>Calories</b>	<b>110</b>	<b>210</b>
	% Daily Value*	% Daily Value*
<b>Total Fat</b>	0g 0%	11g 14%
Saturated Fat	0g 0%	7g 35%
Trans Fat	0g	0g
<b>Cholesterol</b>	0mg 0%	40mg 13%
<b>Sodium</b>	65mg 3%	70mg 3%
<b>Total Carbohydrate</b>	25g 9%	25g 9%
Dietary Fiber	0g 0%	0g 0%
Total Sugars	11g	11g
Incl. Added Sugars	11g 22%	11g 22%
<b>Protein</b>	2g	3g
Vitamin D	0mcg 0%	0.1mcg 0%
Calcium	0mg 0%	10mg 0%
Iron	0.2mg 2%	0.3mg 2%
Potassium	20mg 0%	20mg 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, Rice Flour, Natural Flavors, Sea Salt.

**CONTAINS:** Milk, Wheat.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
(800) 827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

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

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

100317M404G

210216



**BEST IF BAKED BY:**



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