

ROLL-OUT SUGAR COOKIES

BAKES 3 DOZEN 2" COOKIES

YOU'LL NEED



STICKS (1 CUP) SOFTENED BUTTER



1 LARGE EGG

BAKER'S TIP:

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

DIRECTIONS

- 1. 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 refrigerate for 1 hour or up to 3 days.
- 2. PREHEAT oven to 350°F. Lightly grease baking sheets or line with parchment paper.
- 3. ROLL one piece of dough 1/4"-thick on well-floured surface. Cut into shapes and place on prepared baking sheet.
- 4. BAKE for 8 to 12 minutes, or until lightly browned around the edges. Let cool on baking sheet for 5 minutes and then transfer to a rack to cool completely before decorating.

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. Let cool on baking sheet for 5 minutes and then transfer to a rack to cool.



BAKING WITH JOY SINCE 1790

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.











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SUGAR COOKIE





SUGAR COOKIE MIX 100317M404H 211543



SUGAR COOKIE MIX

Nutrition Facts

One serving = 2 cookies 18 servings per container

Serving size 1/4 cup mix (30a)

Oct villig Size	174 oup mix (oog)			
Calories	1	1 0	21	epared
	% Daily Value*		% Daily Value*	
Total Fat	0g	0%	11g	14%
Saturated Fat	0g	0%	7g	35%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	40mg	13%
Sodium	65mg	3%	70mg	3%
Total Carbohydrate	25g	9%	25g	9%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	11g		11g	
Incl. Added Sugars	11g	22%	11g	22%
Protein	2g		3g	
Vitamin D	0mcg	0%	0.1mcg	0%
Calcium	0mg	0%	10mg	0%
Iron	0.2mg	2%	0.3mg	2%
Potassium	20mg	0%	20ma	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, ENZYME OR 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

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

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY: