

OUTRAGEOUS CHOCOLATE CHIP **COOKIE MIX**

OUTRAGEOUS CHOCOLATE CHIP COOKIES

BAKES THIRTY 2"-2 1/2" COOKIES

YOU'LL NEED



1 1/4 STICKS (10 TABLESPOONS) SOFTENED BUTTER



1 LARGE EGG

DIRECTIONS

- 1. PREHEAT oven to 375°F. Lightly grease two baking sheets, or line with parchment paper.
- 2. COMBINE mix, butter, and egg to make a stiff dough, hand kneading if necessary. The dough may take 1 to 2 minutes to come together. Drop dough by rounded tablespoonfuls onto prepared baking sheets.
- 3. BAKE for 10 to 12 minutes. Use less time for chewy and cakey cookies, and more time for crunchy cookies.
- 4. LET COOL 5 minutes on pan, then transfer to rack to finish cooling. Store in an airtight container.

CUSTOMIZE YOUR COOKIES:

For chewy cookies, add 3 tablespoons brown sugar. For crunchy, add 3 tablespoons granulated sugar. For cakey, add 3 tablespoons milk. For crispy, add 2 extra tablespoons butter.



COOKIE BARS:

Mix as directed, adding an additional egg. Spread in a greased 9" square pan and bake for 26 to 28 minutes, until the edges are light golden brown and just barely pull from side of pan.

For guidelines on baking at high altitude visit Bakewith.us/Altitude





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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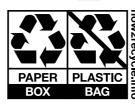
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OUTRAGEOUS CHOCOLATE CHIP COOKIE MIX 211530



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Nutrition Facts

about 30 servings per container Serving size 2 tbsps mix (23g)

Calories) Mix	13	pared R
<u>outories</u>	% Daily Value*		% Daily Value*	
Total Fat	2g	3%	6g	8%
Saturated Fat	1.5g	8%	3.5g	18%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	15mg	5%
Sodium	110mg	5%	110mg	5%
Total Carbohydrate	18g	7%	18g	7%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	10g		10g	
Incl. Added Sugars	10g	20%	10g	20%
Protein	1g		2g	
Vitamin D	0.1mcg	0%	0.1mcg	0%
Calcium	10mg	0%	10mg	0%
Iron	0.9mg	6%	0.9mg	6%
Potassium	50mg	2%	60mg	2%

*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, SEMISWEET CHOCOLATE CHIPS [SUGAR, CHOCOLATE, COCOA BUTTER, SOY LECITHIN (EMULSIFIER), VANILLA EXTRACT], SEMISWEET CHOCOLATE CHUNKS [SUGAR, CHOCOLATE, ANHYDROUS DEXTROSE, COCOA BUTTER, SOY LECITHIN (EMULSIFIER), VANILLA EXTRACT], BITTERSWEET CHOCOLATE CHIPS [CHOCOLATE, SUGAR, SUNFLOWER LECITHIN (EMULSIFIER), PURE VANILLA], MOLASSES (MOLASSES, MALTO-DEXTRIN), SEA SALT, NATURAL VANILLA FLAVOR, BAKING POWDER (BAKING SODA, SODIUM ACID PYROPHOSPHATE, CORN STARCH, MONOCALCIUM PHOSPHATE).

CONTAINS: WHEAT, SOY, MILK.

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: