Cinnamon-sugar PLUS

A divine combination of ultrafine Baker’s Special Sugar and Vietnamese cinnamon.

Melts instantly on buttered toast. Absolutely no grittiness. An aromatic blend of sweet and spicy, perfect for dusting doughnuts, for a swirl in a sweet bread, or for snickerdoodles.
### Nutrition Facts

113 servings per container  

**Serving size** 1 tsp (4g)  

<table>
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<tr>
<th>Amount per serving</th>
<th>Calories</th>
<th>15</th>
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<td><strong>% Daily Value</strong></td>
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| Total Fat          | 0g       | 0% | 0%
| Saturated Fat      | 0g       | 0% | 0%
| Trans Fat          | 0g       | 0% | 0%
| Cholesterol        | 0mg      | 0% | 0%
| Sodium             | 0mg      | 0% | 0%
| Total Carbohydrate | 4g       | 1% | 1%
| Dietary Fiber      | 0g       | 0% | 0%
| Total Sugars       | 4g       | 8% | 8%
| Includes 4g Added Sugars | |   | 8%
| Protein            | 0g       | 0% | 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.

### OUR RECIPE FOR SNICKERDOODLES

1/2 cup unsalted butter, softened  
2/3 cup sugar  
1/4 cup buttermilk  
1 tablespoon vanilla  
1/8 to 1/4 teaspoon nutmeg, to taste  
2 cups King Arthur Unbleached All-Purpose Flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/4 cup Cinnamon-Sugar Plus

In large mixing bowl, beat together butter and sugar until smooth. Add buttermilk and vanilla, beating until well-combined. The mixture may look a bit curdled; that’s okay. Add nutmeg, flour, baking soda and salt to wet ingredients, and beat until mixture forms a cohesive dough.

Place about 1/4 cup Cinnamon Sugar Plus in a shallow bowl or in a large plastic bag. Using a cookie scoop, a spoon, or your fingers, scoop 1 level tablespoon of dough, and roll into balls. Place in bowl or bag of cinnamon sugar and gently shake until completely coated. Place on a lightly greased or parchment-lined cookie sheet, leaving about 1 1/2” between them. Using bottom of a glass, flatten each cookie until it’s about 1/2” thick.

Bake in a preheated 400°F oven for about 12 minutes, or until just beginning to brown around bottom edges. Remove from oven, and cool on a wire rack. Cookies become crisp as they cool. For crisp cookies, store in an airtight container. For chewy cookies, store in a bag with a slice of apple or sugar softener.

**Yield:** about 1 1/2 dozen 3” cookies.

### INGREDIENTS: Cane Sugar, Vietnamese Cinnamon.

THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VERMONT 05055  
800 827 6836 | KingArthurFlour.com  

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

Store cool and dry.

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