

ATING COMP

Cinnamon-Sugar



Ultrafine blend for superior meltability.

NET WT 16 OZ (1 LB) 454g

Cinnamon-Sugar Plus

A blend of our Vietnamese Cinnamon and Baker's Special Sugar, Cinnamon-Sugar Plus melts instantly on buttered toast and is equally perfect for Snickerdoodles or topping Doughnut Muffins.

Doughnut Muffins MAKES 12 MUFFINS

BATTER

- 4 tablespoons (57g) butter
- 1/4 cup (50g) vegetable oil
- 1/2 cup (99g) granulated sugar
- 1/3 cup (71g) brown sugar
- 2 large eggs
- 11/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 to 11/4 teaspoons ground nutmeg, to taste
- 3/4 teaspoon salt
- 1 teaspoon vanilla extract
- 2 2/3 cups (319g) King Arthur Unbleached All-Purpose Flour
- 1 cup (227g) milk

TOPPING

- 3 tablespoons (43g) melted butter
- 3 tablespoons (36g) Cinnamon-Sugar Plus

DIRECTIONS

Preheat oven to 425°F. Lightly grease standard muffin tin, or line with papers.

Beat butter, vegetable oil, and sugars until smooth. Add eggs, beating to combine. Stir in baking powder, baking soda, nutmeg, salt, and vanilla. Add flour alternately with milk, beginning and ending with flour, mixing until thoroughly combined. Spoon batter evenly into prepared pan, filling cups nearly full.

Bake 15 to 17 minutes, or until pale golden brown and toothpick inserted into center of a muffin comes out clean. Let cool 5 minutes, or until easily handled. Dip tops of muffins into melted butter, then in Cinnamon-Sugar Plus.

BEST IF USED BY:

Nutrition Facts

113 servings per container

Serving size 1 tsp (4g)

Amount per serving

Calories 15

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 4g Added Suga	rs 8 %
Protein 0g	
Vitamin D 0mcg	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.

0%

0%

0%

INGREDIENTS: CANE SUGAR, VIETNAMESE CINNAMON.

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

Store cool and dry.

Calcium 0mg

Potassium 0mg

Iron 0mg



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

855-371-BAKE (2253) KingArthurBaking.com/bakers-hotline

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