

700268 - Domino Dark Brown Sugar 24-1 lb. Cartons

When you are looking to create flavors that are deep and rich, only Domino® Dark Brown Sugar will do. Its complex flavor notes make it the perfect choice for full-flavored and savory dishes of all kinds. From brownies and gingerbreads to marinades and sauces, you can trust the moistness and rich molasses flavor of Domino® Dark Brown Sugar for all your favorite recipes.



MARKETING

Rich molasses flavor for baking and savory dishes. Best for marinades, sauces, brownies, gingerbread, coffee or chocolate cakes and fudge. Trusted partner for generations of bakers since 1901. We use the highest standard to maintain the naturally sweet flavor found in the sugarcane plant. Gluten free. Kosher certified. Non-GMO Project verified

Nutrition Facts

57 Servings per container

Serving Size 2 Teaspoon (8g)

Amount Per Serving
Calories 30

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrates 8 g 3%

Dietary Fiber 0 g 0%

Total Sugars 8 g

Includes 0 g Added Sugars 0%

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0%

* The % Daily Values (DV) 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.

PRODUCT SPECIFICATIONS

| Code | Dist Prod Code | GTIN | Calculated Pack |
|--------|----------------|----------------|-----------------|
| 401341 | 700268 | 10049200056001 | 24/1 lb |

| Brand | Brand Owner | GPC Description |
|--------|-------------------------|--|
| Domino | American Sugar Refining | Sugar/Sugar Substitutes (Shelf Stable) |

| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|-------------------|--------|-----------------|
| 26.4 LBR | 24 LBR | No | United States | Yes | No |

| Shipping | | | | | | |
|------------|------------|-----------|----------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 11.265 INH | 15.632 INH | 6.883 INH | 0.70 FTQ | 10x7 | 730 Days | 33 FAH / 80 FAH |

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soy - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

SERVING SUGGESTIONS

N/A

INGREDIENTS

Brown Sugar

HANDLING SUGGESTIONS

To retain moistness, soft brown sugar is best kept stored in an airtight container away from light and heat.

PREPARATION & COOKING SUGGESTIONS

N/A

MORE INFORMATION

Website : www.dominosugar.com.

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NUTRITIONAL ANALYSIS

| | |
|---------------------|------|
| Calories | 30 |
| Protein | 0 g |
| Total Carbohydrates | 8 g |
| Sugars | 8 g |
| Dietary Fiber | 0 g |
| Lactose | |
| Sucrose | |
| Vitamin A (IU) | 0 |
| Vitamin A (RE) | 0 |
| Vitamin C | 0 mg |
| Magnesium | |
| Monosodium | |

| | |
|---------------------|-------|
| Total Fat | 0 g |
| Trans Fat | 0 g |
| Saturated Fat | 0 g |
| Added Sugars | 0 g |
| Polyunsaturated Fat | |
| Monounsaturated Fat | |
| Cholesterol | 0 mg |
| Vitamin D | 0 mcg |
| Vitamin E | |
| Folate | |
| Vitamin B-6 | |
| Sulphites | |

| | |
|--------------|------|
| Sodium | 0 mg |
| Calcium | 0 mg |
| Iron | 0 mg |
| Potassium | 0 mg |
| Zinc | |
| Phosphorus | |
| Thiamin | |
| Niacin | |
| Riboflavin | |
| Vitamin B-12 | |
| Nitrates | |

NUTRITIONAL CLAIMS

| | |
|--------|-----------|
| GLUTEN | FREE_FROM |
|--------|-----------|

| | |
|--------|-----|
| KOSHER | YES |
|--------|-----|

MORE IMAGES

INGREDIENTS:
COOKIES:
 ¾ cup All-purpose flour
 ½ teaspoon Baking soda
 ½ teaspoon Salt
 1 teaspoon Ground cinnamon
 ¼ teaspoon Ground nutmeg
 ½ cup (1 stick) Unsalted butter, softened
 ¾ cup Domino® Dark Brown Sugar
 ½ cup Domino® Golden Sugar
 ½ cup Unsweetened applesauce
 1 large Egg
 1 teaspoon Pure vanilla extract
 1 medium Apple, shredded
 2 cups Old fashioned rolled oats
 ½ cup Pecans, chopped and previously toasted
ICING:
 1 tablespoon Domino® Dark Brown Sugar
 2 tablespoons Milk
 1 cup Domino® Powdered Sugar
 pinch Ground cinnamon
 pinch Ground nutmeg

STEP 1: In a medium bowl, whisk together the flour, baking soda, salt, cinnamon, and nutmeg.
STEP 2: In a large bowl, using an electric mixer, beat the butter and sugars 3-4 minutes, until light and fluffy. Add applesauce, egg, and vanilla and mix until combined. Scrape sides of the bowl as needed. The mixture may look a little curdled. Add the flour mixture and beat until just combined. Add shredded apple, oats, and pecans. Mix until combined. Scrape the sides of the bowl as needed.
STEP 3: Store the dough in an airtight container and place in the refrigerator for at least 2 hours.
STEP 4: Preheat the icing by mixing the brown sugar and milk until all the sugar is dissolved. Add powdered sugar, cinnamon, and nutmeg and combine until smooth.
STEP 5: Preheat the air fryer to 350°F and set to 12 minutes. Line the air fryer rack with parchment paper. Drop 3 tablespoons of dough onto the rack, gently flatten the dough with your palm. Depending on the capacity of your air fryer, drop 2-3 more balls of dough, spacing them 1-inch apart. Bake until golden brown. Remove from air fryer and place on a cooling rack. Repeat the process with the rest of the dough.
STEP 6: Using a spoon, add icing to the cookies. Serve.

