

700268 - Domino® Premium Pure Cane Light Brown Sugar 24 x 1 lb...

Since 1901, Domino® Sugar has maintained a commitment to quality, a passion for craftsmanship and a dedication to sweetening the lives of countless consumers and culinary professionals. Our Premium Pure Cane Dark Brown Sugar creates flavors that are deep and rich. Its complex flavor notes make it the perfect choice for full-flavored and savory dishes of all kinds. From brownies...



MARKETING
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
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

To retain moistness, soft brown sugar is best kept stored in an airtight container away from light and heat. Freeze for prolonged storage (brown sugar thows rapidly)

- 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

Soybean - N

Wheat - N

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

X99 - N

INGREDIENTS

Brown Cane Sugar

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PREPARATION & COOKING SUGGESTIONS

2 Teaspoons (8g)

SERVING SUGGESTIONS

2 Teaspoons (8g)

MORE INFORMATION

Website : www.dominosugar.com.

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
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KOSHER	YES
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MORE IMAGES



INGREDIENTS:
COOKIES:
1/4 cups All-purpose flour
1/2 teaspoon Baking soda
1/2 teaspoon Salt
1 teaspoon Ground cinnamon
1/4 teaspoon Ground nutmeg
1/2 cup (1 stick) Unsalted butter, softened
3/4 cup Domino® Dark Brown Sugar
1/2 cup Unsweetened applesauce
1 large Egg
1 teaspoon Pure vanilla extract
1 medium Apple, shredded
2 cups Old-fashioned rolled oats
1/2 cup Pecans, chopped and previously toasted

INSTRUCTIONS:
1. In a medium bowl, whisk together the flour, baking soda, salt, cinnamon, and nutmeg.
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 apples, oats, and pecans. Mix until combined. Scrape the sides of the bowl as needed.
3. Store the dough in an airtight container and place in the refrigerator for at least 2 hours.
4. Prepare 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.
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.
6. Using a spoon, add icing to the cookies. Serve.

