

# 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

## 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 thaws rapidly)

## SERVING SUGGESTIONS

2 Teaspoons (8g)

## PREPARATION & COOKING SUGGESTIONS

2 Teaspoons (8g)

## INGREDIENTS

Brown Cane Sugar

## 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

## MORE INFORMATION

Website : [www.dominosugar.com](http://www.dominosugar.com).

# 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...

## 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:**  
 7/8 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 Domino® Golden 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  
**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.

