



SPLENDA® BROWN SUGAR BLEND - 1LB (2LB EQV) - RRP

Sweeten and bake with half the sugar! Splenda Brown Sugar Blend combines real brown sugar with Splenda Original Sweetener to deliver rich, molasses-like flavor with only half the calories and carbs. Perfect for cookies, cakes, oatmeal, and more, it bakes, browns, and moistens just like traditional brown sugar



Nutrition Facts

113 servings per container

Serving size 1 packed tsp (4g)

Amount per serving

Calories 15

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 4g 1%

Total Sugars 4g

Includes 4g Added Sugars 8%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

*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.

Ingredients:

SUGAR, MOLASSES, GLYCERINE, SUCRALOSE, NATURAL AND ARTIFICIAL FLAVORS

Features & Benefits

- Specifically designed for use in baked goods.
- Adds sweetness and moistness to baking.
- Provides browning and volume to baked goods just like sugar.
- Just use 1/2 cup of Splenda Brown Sugar Blend to replace 1 full cup of brown sugar.
- Available in a 1lb bag that provides the sweetness of 2lbs of brown sugar.

Case UPC: 207-2277623032-3

Unit UPC: 007-2277623032-9

Pack Size: 6

Fill Weight: 1LB

Shelf Life: 36 Months

FG Code: SP21734541

Dot Item #: 681657

Units per Case: 6

Cases per Layer: 23

Layers per Load: 5

Cases per Load: 115

Units per Load: 690

	Unit	Case ID	Case OD	Pallet
Length (in)	1.760	10.625	11.000	37.500
Width (in)	6.690	6.250	6.625	46.375
Height (in)	8.330	8.625	9.375	53.253
Weight (lb)	1.018		6.670	827.050
Cube (ft ³)	0.057	0.331	0.395	53.594



APPLE DIP

INGREDIENTS

1 (8-ounce) package light cream cheese

1 cup Splenda® Granulated Sweetener

¼ cup Splenda® Brown Sugar Blend

1 teaspoon vanilla extract

4 sliced apples

DIRECTIONS

In a large bowl, combine all ingredients except apples and mix with a hand mixer until smooth. Serve immediately or cover and refrigerate until ready to serve. Serve with apple slices.