

**100%
EMPLOYEE-OWNED**



We are 100% employee-owned and operated by a group of over 300 passionate bakers.



We're a Certified B Corp — one of 3,200 companies that are committed to using the power of business as a force for social and environmental good. We leverage profit to create a positive impact for people, community, and the environment.



WE'RE HERE TO HELP
Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

*** Why gluten-forming protein matters in flour:** The amount of gluten-forming protein in flour determines the final structure of your baked goods. Higher protein flour creates more gluten, for a chewier structure, while lower protein flour creates less, for a delicate, finer crumb.



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MADE WITH
**NON-ALUMINUM
BAKING POWDER**

UNBLEACHED
**SELF-RISING
FLOUR**

WHEAT TYPE	100% U.S. Soft Wheat Grown on American Farms
PROTEIN CONTENT*	< 8.5% — Selected for extra tender baked goods
IDEAL FOR BISCUITS, PANCAKES, AND MORE	



NET WT 5 LBS (2.27kg)



Nutrition Facts

about 76 servings per container
Serving size 1/4 cup (30g)

Amount per serving
Calories 110

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 360mg	16%
Total Carbohydrate 22g	8%
Dietary Fiber <1g	3%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 3g	4%
Vitamin D 0mcg	0%
Calcium 100mg	8%
Iron 0.5mg	2%
Potassium 0mg	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.

INGREDIENTS: Unbleached Soft Wheat Flour, Leavening (baking soda, sodium acid pyrophosphate, monocalcium phosphate), **Salt.**

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC
NORWICH, VERMONT 05055
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SAFE HANDLING INSTRUCTIONS: Raw flour is not ready-to-eat and must be thoroughly cooked or baked before eating to prevent illness from bacteria in the flour. Do not eat or play with raw dough; wash hands, utensils, and surfaces after handling. After opening, keep cool and dry in a sealed container. Freeze for prolonged storage.

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**RAISE YOUR
FLOUR IQ**



OUR QUALITY PROMISE
Flour this good doesn't happen by accident. With expertise and experience from field to bag, we craft our flour with care and a commitment to help you bake your best.

BAKING WITH SELF-RISING FLOUR

Praised for its creamy taste and lighter-than-air texture, this blend of low-protein soft wheat flour, non-aluminum baking powder, and a touch of salt yields extra-tender baked goods.

QUALITY & CONSISTENCY

Delicious results, every time! We test bake (yum!) our flour to ensure it meets our strict standards—the strictest in the industry.

NEVER BLEACHED, NEVER BROMATED®

Our flours contain no bleach, no bromate, and no artificial preservatives of any kind.

100% AMERICAN GROWN

We support American farmers who produce the best, highest-quality wheat. All of our wheat flour is grown and milled in the United States.

FOR CONSISTENT RESULTS

We recommend weighing ingredients.
1 cup of Self-Rising Flour = 113g

KINGARTHURBAKING.COM
100% SATISFACTION GUARANTEED
100% COMMITTED TO QUALITY



EASY SELF-RISING BISCUITS

2 cups (226g) King Arthur Unbleached Self-Rising Flour
4 tablespoons (57g) cold butter, cut into pats
2/3 to 3/4 cup (152g to 170g) cold milk

- Preheat the oven to 425°F.
- In a medium bowl, work together the flour and butter just until the mixture forms crumbs the size of large peas.
- Add 2/3 cup of the milk and stir until the mixture holds together and leaves the sides of the bowl; add more milk if needed.
- Scoop the dough onto a well-floured surface and fold it over on itself several times. Roll or pat the dough into a 5" x 8 1/2" rectangle about 1/2" to 3/4" thick.
- Cut biscuits with a sharp 2" cutter, dipping the cutter into flour between cuts to reduce sticking. Pat the scraps together, and cut additional biscuits. Or cut the rectangle into 12 small rectangular biscuits.
- Place round biscuits in an 8" round pan. Place rectangular biscuits on an ungreased baking sheet. Leave about 1" between them for crispy biscuits; for soft-sided biscuits, arrange so they're barely touching.
- Bake the biscuits for 10 to 14 minutes, or until they're a light golden brown.
- Remove biscuits from the oven, and serve hot. Cool leftovers completely, wrap airtight, and store at room temperature for several days; freeze for longer storage.

Yield: about 1 dozen 2" biscuits.

SAY NO TO RAW DOUGH: Flour is a raw ingredient. Bake fully before enjoying.



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