

SPECIALTY FLOUR

FRESH-LOCK SOFT SEAL ZIPPER

100% EMPLOYEE-OWNED



SOFT & MELLOW

# Italian-Style FLOUR

MAKES PIZZA & BREADS WITH A SOFT, DELICATE CRUMB & CRISP CRUST



NET WT 48 OZ (3 LBS) 1.36 kg

Ideal for crisp pizza crusts, flatbreads, focaccia & crackers.

FRESH-LOCK SOFT SEAL ZIPPER

## Italian-Style Flour

Soft and supple, our mellow flour is easy to pat, roll out, and shape. The secret? Our extra-fine, lower-protein flour. Perfect for making a thin crispy pizza crust, featherlight grissini, and the most tender, fluffy focaccia.

### How To Bake With It

- This flour's lower protein and fine grind creates airy grissini, cracker-style pizza crusts, and can be blended with all-purpose flour for tender scones or pie crust.
- Visit [KingArthurBaking.com](http://KingArthurBaking.com) to find recipes that use Italian-Style flour like pillowy Potato Gnocchi, tender, chewy Fastest Homemade Pizza Ever, or light and crispy Gourmet Soda Crackers.

OUR RECIPE FOR

## Herb & Olive Oil Focaccia

### Dough

4 1/2 to 5 cups (478g to 532g)  
King Arthur Italian-Style Flour  
1 1/4 teaspoons salt  
2 teaspoons instant yeast  
2 tablespoons (25g) olive oil  
1 1/4 cups (283g) lukewarm water

### Topping

2 to 3 tablespoons (25g to 35g)  
olive oil, divided  
2 teaspoons herbes de Provence  
or Italian seasoning  
3/4 teaspoon sea salt

- Starting with lesser amount of flour, mix dough ingredients together and knead until soft and slightly sticky, 5 to 6 minutes in a stand mixer or a bit longer by hand. Add more flour, a tablespoon at a time, if necessary.
- Place in lightly greased bowl. Cover and let rise 60 to 90 minutes, until puffy.
- Drizzle parchment with 1 tablespoon olive oil. Scoop dough onto it and pat into 9" x 12" rectangle. Sprinkle with herbes de Provence. Cover and let rise 30 to 45 minutes, until puffy.
- Place baking stone on a rack placed in the middle of the oven and preheat to 425°F.
- Just before baking, use fingers to gently dimple dough every 2". Transfer focaccia on parchment to hot stone. Bake 18 to 22 minutes, until light golden brown on top.
- Turn onto rack and brush with remaining olive oil. Cool 10 to 15 minutes before cutting into 2" x 3 1/2" rectangles.

Yield: 20 pieces.

## Nutrition Facts

about 45 servings per container  
Serving size 1/4 cup (30g)

Amount per serving	
<b>Calories</b>	<b>110</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.4mg	2%
Potassium 40mg	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:** Soft Red Winter Wheat.

**CONTAINS:** Wheat.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

**DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.**



### WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

**BAKER'S  
HOTLINE**

855-371-BAKE (2253)  
[KingArthurBaking.com/bakers-hotline](http://KingArthurBaking.com/bakers-hotline)

Certified



We're committed to using the power of business as a force for social and environmental good.



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BEST IF USED BY: