

100% EMPLOYEE OWNED



EASY ROLL
Dough Improver



Prevents snap back in pizza and yeasted doughs.

Ⓢ NET WT 10 OZ (284g)

Easy Roll Dough Improver

For bread, soft rolls, and pizza crust, use 1 tablespoon Easy Roll Dough Improver per 1 cup of flour. For pie crust, muffins, biscuits, and pancakes, use 1 teaspoon per cup of flour. Mix with the dry ingredients in your recipe.

Golden Pita Bread MAKES 8 PITAS

- 3 cups (361g) King Arthur Unbleached All-Purpose Flour
- 2 teaspoons instant yeast
- 2 teaspoons Easy Roll Dough Improver
- 2 teaspoons sugar
- 1 1/2 teaspoons salt
- 1 cup (227g) water
- 2 tablespoons (25g) vegetable oil

DIRECTIONS

Combine flour with the rest of the ingredients, mixing to form a shaggy/rough dough. Knead by hand, mixer, or by bread machine set on the dough cycle until smooth. Cover and let rest 1 hour, until quite puffy.

Turn dough onto a lightly oiled work surface and divide into 8 pieces. Roll two to four pieces into 6" circles, leaving remaining dough covered. Place on a lightly greased baking sheet and let rest, uncovered, 15 minutes. Preheat oven to 500°F.

Place baking sheet on lowest rack and bake 5 minutes; pitas should puff up. (If they haven't puffed up, wait a minute or so longer. If they still haven't puffed, the oven isn't hot enough; raise heat for next batch.) Transfer baking sheet to middle-to-top rack and bake for an additional 2 minutes, or until browned. Remove from oven, wrap in clean dishtowel and repeat with remaining dough.

BEST IF USED BY:

Nutrition Facts

94 servings per container
Serving size 1 tsp (3g)

Amount per serving
Calories **10**
% Daily Value*

Total Fat 0g 0%

Sodium 10mg 0%

Total Carbohydrate 2g 1%

Total Sugars 1g

Protein 1g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, added sugars, 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: NONFAT MILK, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), RYE SOURDOUGH (FERMENTED RYE FLOUR, SALT), DOUGH CONDITIONER (WHEAT FLOUR, YEAST).

CONTAINS: MILK, WHEAT.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

Store cool and dry.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

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