

## RAISE YOUR FLOUR IQ



### BAKING WITH BREAD FLOUR

Higher in protein than most, our bread flour strengthens the rise — so your breads are lofty and perfectly textured every time. Try it for pizza crust, too.

### 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 Bread Flour = 120g

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



### 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.

### ABSOLUTELY NO-KNEAD CRUSTY WHITE BREAD

5 cups (600g) King Arthur Unbleached Bread Flour  
¼ teaspoon instant yeast  
2½ teaspoons salt  
2½ cups (605g) water, cool

- In a large bowl, stir together all of the ingredients. Cover the bowl and let the sticky dough rest at cool room temperature (about 68°F to 70°F) for 10 to 12 hours (overnight).
- Grease a 4 to 4½ quart round covered crock, Dutch oven, or casserole dish that's at least 4" deep. Spray the crock with non-stick vegetable oil spray, then sprinkle with cornmeal.
- Gently stir the dough to deflate it, then scoop it into the greased crock. Cover with the lid. Let the dough rest and expand for 1½ to 2 hours at cool room temperature. Peek at the dough; it should be very bubbly. If it's not noticeably bubbly, give it more time.
- Towards the end of the rising time, preheat the oven to 450°F.
- Bake the bread for 45 minutes with the lid on. Remove the lid and bake for an additional 5 to 10 minutes, until the top is deep golden brown. Remove the crock from the oven and turn the bread out onto a rack to cool.
- Store completely cool bread, well wrapped, at room temperature for several days. Freeze for longer storage.

**Yield:** 1 round loaf

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

## 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 over 4,000 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](http://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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## UNBLEACHED BREAD FLOUR

**12.7%**  
GLUTEN-FORMING PROTEIN CONTENT\*

<b>WHEAT TYPE</b>	100% U.S. Hard Red Wheat Grown on American Farms
<b>PROTEIN CONTENT</b>	12.7% — Selected for high-rising yeast breads
IDEAL FOR YEAST BREADS, PIZZA CRUST, ROLLS & 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*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	0%
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	3%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 4g	<b>6%</b>
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
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 Hard Red Wheat Flour, Enzyme.

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

Enzyme added for improved yeast baking performance. Not derived from animal products.

**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.



UNBLEACHED  
**BREAD FLOUR**

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