



UNBLEACHED
CAKE FLOUR




**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.


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.

FIND MORE CAKE RECIPES



For more cake flour recipes, scan the QR code or go to KingArthurBaking.com/cakeflour



VANILLA BIRTHDAY CAKE

YOU'LL NEED

- 2 **3/4** cups (326g) King Arthur Unbleached Cake Flour
- 1 **2/3** cups (333g) sugar
- 1 tablespoon baking powder
- 3/4** teaspoon salt
- 12 tablespoons (170g) unsalted butter, softened
- 2 large egg whites, at room temperature
- 3 large eggs, at room temperature
- 1 cup (227g) whole milk, at room temperature
- 1 tablespoon vanilla extract
- 1 teaspoon almond extract

DIRECTIONS

1. **PREHEAT** oven to 350°F. Lightly grease cake pans or line muffin pan with papers and grease papers.
2. **MIX** dry ingredients in bowl (or stand mixer bowl). Add soft butter and mix until evenly crumbly.
3. **BEAT** in egg whites one at a time, then whole eggs, beating for 30 seconds and scraping down sides and bottom of bowl each time.
4. **WHISK** together milk and vanilla and almond extracts. Add to batter one-third at a time, beating for 30 seconds and scraping down bowl after each addition. After scraping bowl for last time, beat for additional 30 seconds.
5. **POUR** batter into pan(s); fill cupcake papers half full.
6. **BAKE** as directed in chart below. A toothpick inserted into center of cake should come out with a few moist crumbs. Remove cakes from oven, cool for 15 minutes in pan(s), then transfer to rack to cool completely before frosting.

PAN SIZE	Two 8" or 9" rounds	Three 6" rounds	9" x 13" pan	24 cupcakes
BAKE TIME	30 to 35 minutes	35 to 40 minutes	28 to 32 minutes	18 to 22 minutes

For frosting, we recommend Chocolate Sour Cream Frosting or Super Simple Chocolate Frosting from KingArthurBaking.com



FOR CONSISTENT RESULTS

We recommend weighing ingredients.
1 cup of Unbleached Cake Flour = 120g



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UNBLEACHED
CAKE FLOUR



NET WT 32 OZ (2 LBS) 907g 

**NEVER
BLEACHED**

**YIELDS A
TENDER
CRUMB**

**UNBLEACHED
CAKE FLOUR**

Nutrition Facts

30 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 0mg	0%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 3g	6%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.3mg	2%
Potassium 30mg	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: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), WHEAT STARCH.

CONTAINS: WHEAT.

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

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

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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CAKE FLOUR

BEST IF USED BY: