

**100%  
EMPLOYEE-OWNED**



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

**Certified Corporation** 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.

**BAKER'S HOTLINE** **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.

100% EMPLOYEE-OWNED



**11.7%**  
GLUTEN-FORMING  
PROTEIN CONTENT\*

UNBLEACHED  
**ALL-PURPOSE  
FLOUR**

<b>WHEAT TYPE</b>	100% U.S. Hard Red Wheat Grown on American Farms
<b>PROTEIN CONTENT</b>	11.7% — A versatile flour to suit all your baking needs
IDEAL FOR CAKES, COOKIES, BREAD, BROWNIES, PANCAKES & MORE	



NET WT 5 LBS (2.27kg)



UNBLEACHED  
**ALL-PURPOSE  
FLOUR**

100% EMPLOYEE-OWNED



**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	<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>3%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 4g	<b>6%</b>
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

\*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, Malted Barley Flour.

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

**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.

01050\_152\_8\_6\_0820

RAISE YOUR  
**FLOUR IQ**



**BAKING WITH ALL-PURPOSE FLOUR**

Our all-purpose flour is milled to be the ultimate versatile pantry staple; ideal for everything from pancakes, breads, and muffins to cakes, pie crust, and cookies.

**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 All-Purpose 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.

**OUR FAVORITE CHOCOLATE CHIP COOKIES**

- 16 tablespoons (227g) unsalted butter
- 1 cup (198g) granulated sugar
- 1 cup (213g) brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 1/2 cups (248g) rolled oats, quick-cooking or old-fashioned
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 3/4 cups (454g) chocolate chips
- 1/2 to 1 cup (85g to 170g) chopped nuts, optional

- Preheat the oven to 375°F. Lightly grease (or line with parchment) two or more baking sheets.
- Beat together the butter and sugars, then beat in the eggs and vanilla.
- Grind the oats in a blender or food processor until they've turned to a coarse powder; add to the sugar mixture along with the flour, baking powder, baking soda, salt, chips, and nuts. Mix just until thoroughly combined.
- Drop the dough by tablespoonfuls onto the prepared baking sheet. Leave about 1 1/2" between each ball of dough; the cookies will spread.
- Bake the cookies for 14 to 15 minutes, or until they're very lightly browned. Remove them from the oven and cool right on the pans or cooling rack.

**Yield:** about 5 dozen medium-size cookies.

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



PLEASE RECYCLE



0 71012 01050 9