

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, softened
1 cup (198g) granulated sugar
1 cup (213g) brown sugar, packed
2 large eggs
2 teaspoons vanilla extract
2 ½ cups (223g) rolled oats, old-fashioned or quick-cooking
2 cups (240g) King Arthur Unbleached All-Purpose Flour
1 teaspoon baking powder
1 teaspoon baking soda
¼ teaspoon salt
2 ¾ cups (454g) chocolate chips
½ to 1 cup (85g-170g) chopped nuts, optional

- Preheat the oven to 375°F.
- Beat together butter and sugars, then beat in eggs and vanilla.
- Grind oats to a coarse powder using a blender or food processor; add to sugar mixture along with flour, baking powder, baking soda, salt, chips, and nuts. Mix until combined.
- Drop the dough by tablespoonfuls onto lightly greased or parchment-lined baking sheets. Leave about 1 ½" between each ball of dough.
- Bake cookies for 14-15 minutes, or until they're lightly browned. Remove from oven and cool on a rack.

Yield: about 5 dozen cookies

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 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.



WE'RE HERE TO HELP
Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
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.



how2recycle.info



100% EMPLOYEE OWNED



UNBLEACHED ALL-PURPOSE FLOUR

11.7%

GLUTEN-FORMING
PROTEIN CONTENT*

WHEAT TYPE	100% U.S. Hard Red Wheat Grown on American Farms
PROTEIN CONTENT	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*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 23g	8%
Dietary Fiber <1g	3%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	6%
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* or Malted Barley Flour.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
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* Enzyme added for improved yeast baking performance.

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.