INGREDIENTS: Unbleached Soft Wheat Flour, Leavening (baking soda, sodium acid pyrophosphate, monocalcium phosphate), Salt.

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.

**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 creates more gluten, for a chewier structure, while lower protein structure of your baked goods. Higher protein flour creates

**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.

**100% SATISFACTION GUARANTEED**

We're a Certified B Corp — one of 3,200 experienced bakers. Call or chat online with our friendly, experienced bakers.

**WE'RE HERE TO HELP**

815-371-BAKE (2253)
KINGARTHURBAKING.COM/bakers-hotline

**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.

**EASY SELF-RISING BISCUITS**

2 cups (226g) King Arthur Unbleached Self-Rising Flour
4 tablespoons (57g) cold butter, cut into pats
½ to ¾ cup (115g to 170g) cold milk

1. Preheat the oven to 425°F.
2. In a medium bowl, work together the flour and butter just until the mixture forms crumbs the size of large peas.
3. Add ½ cup of the milk and stir until the mixture holds together and leaves the sides of the bowl, add more milk if needed.
4. Scrape the dough onto a well-floured surface and fold it over on itself several times. Roll or pat the dough into a ½”-thick rectangle about ½” to 3” thick.
5. Cut biscuits with a sharp 2” cutter, dipping the cutter into flour between cuts to reduce sticking. Pat the scraps together, and cut additional biscuits. Or cut the rectangle into 12 small rectangular biscuits.
6. Place round biscuits in an 8” round pan. Place rectangular biscuits on an ungreased baking sheet. Leave about 1” between them for crispy edges.
7. Bake the biscuits for 10 to 14 minutes, or until they're barely touching. Remove biscuits from the oven, and serve hot.
8. Remove biscuits from the oven, and serve hot. Cool leftovers completely, wrap airtight, and store at room temperature for several days; freeze for longer storage.

Yield: about 1 dozen 2” biscuits.

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