

**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

*** 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



12.7%
GLUTEN-FORMING
PROTEIN CONTENT*

UNBLEACHED
**BREAD
FLOUR**

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

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, Malted Barley Flour.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
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.

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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.

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



**ABSOLUTELY NO-KNEAD
CRUSTY CHEWY BREAD**

5 cups (600g) King Arthur Unbleached Bread Flour
1/2 teaspoon instant yeast
2 1/2 teaspoons salt
2 3/4 cups (605g) cool water

1. Stir together all of the ingredients in a large bowl. Cover the bowl and let the sticky dough rest at cool room temperature (about 68°F to 70°F) for 10 to 12 hours. The dough should be very bubbly and will have risen quite a bit.
2. Grease a 4- to 4 1/2-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.
3. Gently stir the dough down and scoop it into the greased crock. Add the lid and let the dough rest and expand for 1 1/2 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.
4. Towards the end of the rising time, preheat your oven to 450°F.
5. 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 a deep golden brown. Remove the crock from the oven and turn the bread out onto a rack to cool.
6. 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.



UNBLEACHED
BREAD FLOUR



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