

RAISE YOUR FLOUR IQ



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



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.

ABSOLUTELY NO-KNEAD CRUSTY WHITE BREAD

5 cups (600g) King Arthur Unbleached Bread Flour
¼ teaspoon instant yeast
2 ¼ teaspoons salt
2 ¾ cups (605g) water, cool

- In a large bowl, stir together all of the ingredients. Cover bowl and let the sticky dough rest at cool room temperature (about 68°F-70°F) for 10-12 hours.
 - Grease a 4-4 ½ 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.
 - Gently stir the dough to deflate it, then scoop it into a greased crock. Cover with the lid. Peek at the dough; it should be very bubbly. If it's not noticeably bubbly, give it more time.
 - Towards the end of the rising time, preheat your oven to 450°F.
 - Bake the bread for 45 minutes with the lid on. Remove the lid and bake for an additional 5-10 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.
 - 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.

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.



100% EMPLOYEE OWNED



UNBLEACHED BREAD FLOUR

12.7%

GLUTEN-FORMING
PROTEIN CONTENT*

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)



UNBLEACHED BREAD 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.