

**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.



ORGANIC FLOUR
Our organic flour is grown without the use of synthetic pesticides or fertilizers. Instead, crops are maintained with sustainable farming practices. Our attention to sustainability and baking consistency is what makes us America's #1 organic wheat flour brand†.



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.

† Based on Nielsen latest 52 week unit sales



PLEASE RECYCLE



AMERICA'S
#1
ORGANIC
FLOUR BRAND†

100% EMPLOYEE-OWNED



11.7%

GLUTEN-FORMING
PROTEIN CONTENT*

UNBLEACHED

ALL-PURPOSE FLOUR

ORGANIC

| | |
|------------------------|---|
| WHEAT TYPE | 100% Organic 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

ORGANIC



Nutrition Facts

about 76 servings per container
Serving size 1/4 cup (30g)

| Amount per serving | % Daily Value* |
|--------------------------|----------------|
| Calories 110 | |
| 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: Certified 100% Organic Unbleached Hard Red Wheat Flour, Certified 100% Organic Malted Barley Flour.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC
NORWICH, VERMONT 05055
KingArthurBaking.com | 800-827-6836



CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL

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 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



**CHEWY CHOCOLATE CHIP
COOKIE BARS**

- 11 tablespoons (156g) unsalted butter
- 2 cups + 2 tablespoons (454g) firmly packed brown sugar
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 3 large eggs
- 2 1/4 teaspoons baking powder
- 2 3/4 cups (326g) King Arthur Unbleached All-Purpose Flour
- 3 cups (510g) chocolate chips, or a combination of different flavored chips, or chips and nuts

- Preheat the oven to 350°F. Lightly grease a 9" x 13" pan.
- Melt the butter and stir in the brown sugar. Stir in the salt and vanilla. Allow the mixture to cool slightly, then beat in the eggs. Scrape the sides and bottom of the bowl and beat again briefly.
- Add the baking powder and flour, stirring to combine. Stir in the chips and other additions.
- Scoop the batter into the pan, spreading it to the edges; smooth the top as best you can.
- Bake the bars for 30 to 32 minutes, until they've risen and their top is shiny and golden. The center of the very middle of the pan should look underdone. As long as no wet batter is evident towards the edges, the bars are done. As they cool, the center will solidify.
- Remove the bars from the oven and press down the risen edges. Let the bars cool completely before cutting.

Yield: 24 bars.

***Baker's Tip:** You might initially think these bars are underbaked, but once you let them cool completely (overnight is best), they are wonderfully chewy and moist.*

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