

**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.

**BAKER'S HOTLINE** 855-371-BAKE (2253)  
KingArthurBaking.com/Bakers-Hotline

†Based on Nielsen latest 52 week unit sales



how2recycle.info



> 100% EMPLOYEE OWNED

AMERICA'S  
#1  
ORGANIC  
FLOUR BRAND†



UNBLEACHED

**ALL-PURPOSE FLOUR**

**ORGANIC**

100% ORGANIC HARD RED WHEAT GROWN ON AMERICAN FARMS

IDEAL FOR CAKES, COOKIES, BREAD, BROWNIES, PANCAKES & 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*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber <1g	3%
Total Sugars 0g	
Includes 0g Added Sugars	0%

<b>Protein</b> 4g	
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, Enzyme\* or 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

\* 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.

08006\_WD18-202\_0522

**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

**SAY NO TO RAW DOUGH**

Do not eat raw dough. Flour is a raw ingredient. Bake fully before enjoying.



**KINGARTHURBAKING.COM**  
100% SATISFACTION GUARANTEED  
100% COMMITTED TO QUALITY

**CHEWY CHOCOLATE CHIP  
COOKIE BARS**

- 11 tablespoons (156g) unsalted butter
- 2 cups + 2 tablespoons (454g) brown sugar, packed
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 3 large eggs
- 2 1/2 teaspoons baking powder
- 2 3/4 cups (330g) King Arthur Organic Unbleached All-Purpose Flour
- 3 cups (510g) chocolate chips, nuts, or a combination

- Preheat oven to 350°F.
- Melt butter and stir in brown sugar, then add salt and vanilla. Allow mixture to cool slightly, then beat in eggs. Scrape sides and bottom of bowl and beat again briefly.
- Add baking powder and flour, stirring to combine. Stir in chips and/or nuts.
- Scoop batter into greased 9" x 13" pan, spreading to edges.
- Bake bars for 30-32 minutes, until they've risen and their top is shiny and golden. The center should look slightly underdone.
- Remove bars from oven and press risen edges down. Let 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're wonderfully chewy and moist.



Learn more about organic farming and get recipe ideas: [BakeWithUs.Organic](http://BakeWithUs.Organic)



UNBLEACHED

**ALL-PURPOSE  
FLOUR**

100% EMPLOYEE OWNED

**ORGANIC**

