

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

† Based on Nielsen latest 52 week unit sales



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AMERICA'S
#1
ORGANIC
FLOUR BRAND†



STONE-GROUND WHITE WHOLE WHEAT FLOUR

ORGANIC

100% ORGANIC HARD WHITE WHEAT GROWN ON AMERICAN FARMS

IDEAL FOR COOKIES, BREAD, BROWNIES, PANCAKES & MORE



NET WT 5 LBS (2.27kg)



Nutrition Facts

about 81 servings per container
Serving size 1/4 cup (28g)

Amount per serving	% Daily Value*
Calories 100	
Total Fat 0g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 21g	8%
Dietary Fiber 3g	12%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.3mg	8%
Potassium 120mg	2%

*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 Hard White Whole Wheat 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.

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 WHITE WHOLE WHEAT

Think differently about whole grains. Milled from 100% organic hard white winter wheat — a lighter-colored grain than traditional red wheat — our White Whole Wheat Flour yields light in color, mild in flavor baked goods that are as wholesome as ever.

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 White Whole Wheat Flour = 113g

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

WHOLE GRAIN BANANA BREAD

2 cups (454g) mashed banana, about 4 or 5 medium bananas
1/2 cup (99g) vegetable oil
1 cup (213g) brown sugar, packed
2 large eggs
1 teaspoon vanilla extract
1 cup (120g) King Arthur Organic Unbleached All-Purpose Flour
1 cup (113g) King Arthur Organic White Whole Wheat Flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 cup (57g) chopped walnuts, optional

- Preheat oven to 350°F.
- In a large bowl, stir together banana, oil, sugar, eggs, and vanilla.
- Add flours, baking soda, baking powder, salt, cinnamon, and nuts. Mix until thoroughly combined, scraping sides and bottom of bowl as needed.
- Scoop batter into greased 9" x 5" pan. Sprinkle with 1 tablespoon sugar mixed with 1/2 teaspoon cinnamon, if desired.
- Bake for about 60-75 minutes, tenting with foil after 50 minutes. A thin knife inserted into center will come out clean when bread is done.
- Remove from oven. Allow to cool for 15 minutes, then turn out of pan to cool completely.

Yield: one 9" x 5" loaf



Learn more about organic farming and get recipe ideas: [BakeWith.Us/Organic](https://www.bakewith.us/organic)



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