

100% EMPLOYEE OWNED



DRIED
Buttermilk



An easy to way to add tenderness & flavor.

©D NET WT 16 OZ (1 LB) 454g

Dried Buttermilk

Ideal for adding moisture and flavor to baked goods. To substitute for 1 cup liquid buttermilk, use 1/4 cup powder plus 1 cup water. Mix with dry ingredients, will not reconstitute.

Irish Buttermilk Brown Bread

MAKES 1 LOAF

BREAD

- 4 cups (454g) King Arthur Premium 100% Whole Wheat Flour
- 3 tablespoons (35g) sugar
- 1/2 cup (60g) Dried Buttermilk
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1 1/2 cups (340g) water
- 1 large egg
- 4 tablespoons (57g) melted butter or 1/4 cup (50g) vegetable oil

TOPPING

- 1 tablespoon (14g) melted butter

DIRECTIONS

Grease a 1 1/2 to 2-quart baking dish, or an 8" or 9" cast-iron skillet, or 8" or 9" round cake pan that's at least 1 1/2" deep.

Combine flour, sugar, Dried Buttermilk, salt, baking soda, and baking powder. In separate bowl, whisk together water, egg, and melted butter or oil. Pour into dry ingredients and mix to combine. The batter will be stiff and sticky.

Scoop into prepared pan, mounding in center. Brush with melted butter. Wait 5 minutes for liquid to be absorbed by flour before baking.

Bake in preheated 375°F oven for 35 to 45 minutes, or until toothpick inserted into center comes out clean. Serve warm.

BEST IF USED BY:

Nutrition Facts

15 servings per container	
Serving size	1/4 cup (30g)
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 160mg	7%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Total Sugars 15g	
Includes 0g Added Sugars	0%
Protein 10g	
Vitamin D 0.2mcg	2%
Calcium 360mg	30%
Iron 0.1mg	0%
Potassium 480mg	10%

*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: BUTTERMILK.

CONTAINS: MILK.

KING ARTHUR BAKING COMPANY, INC.
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For information on allergens
and cross-contact prevention, visit:
KingArthurBaking.com/allergen-program

Store cool and dry.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

**BAKER'S
HOTLINE** 855-371-BAKE (2253)
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