

100% EMPLOYEE OWNED



WHOLE-GRAIN
Bread Improver



For higher rise and better texture.

Ⓢ NET WT 12 OZ (340g)

Whole-Grain Bread Improver

For each cup of flour in your whole grain recipe, add 1 1/2 teaspoons Whole-Grain Bread Improver in the bottom of your measuring cup, then add flour to the fill level.

Whole Wheat Sandwich Bread

MAKES 1 LOAF

- 1 1/3 cups (301g) lukewarm water
- 3 tablespoons (35g) olive oil
- 5 tablespoons (106g) honey, molasses, or maple syrup
- 4 cups (454g) King Arthur White Whole Wheat Flour
- 1 tablespoon Whole-Grain Bread Improver
- 1 1/2 teaspoons salt
- 1 tablespoon instant yeast

DIRECTIONS

Combine all ingredients and mix until you have a shaggy dough. Let rest, covered, 20 minutes, then knead until fairly smooth. Let rise, covered, for 1 to 2 hours, or until puffy and nearly doubled in bulk.

Gently deflate, shape into a log, and place in lightly greased 9" x 5" bread pan. Cover with lightly greased plastic and let rise for 1 to 2 hours, until crowned 1" to 2" over rim of pan.

Bake in a preheated 350°F oven 40 to 45 minutes, tenting lightly with foil for final 20 minutes of baking. The bread should be golden brown, and register 195°F to 205°F on an instant-read thermometer inserted into center. Let cool in pan 5 minutes before transferring to rack to cool completely.

BEST IF USED BY:

Nutrition Facts

113 servings per container

Serv. size 1 tsp (3g)

Amount per serving

Calories 10

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carb. 0g 0%

Protein 2g

Not a significant source of sat. fat, trans fat, cholest., fiber, total sugars, added sugars, vit. D, calcium, iron and potas.

*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: VITAL WHEAT GLUTEN, SOY FLOUR, INACTIVE YEAST, ASCORBIC ACID.

CONTAINS: SOY, WHEAT.

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800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

Store cool and dry.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



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

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