



DRIED Whole Milk

Adds rich body to bread, baked goods, yogurt, and homemade ice cream. Does not reconstitute, combine with the dry ingredients in your recipe.

ⓈD NET WT 8 OZ (227g)

King Arthur Baking Company, Inc. | Norwich, Vermont
KingArthurBaking.com | 800-827-6836

Dried Whole Milk

To increase the protein and calcium in your favorite baked good recipes, stir in 1 to 2 tablespoons (or up to 1/4 cup, for bread) King Arthur Dried Whole Milk along with the other dry ingredients.

Note: This milk is non-instant, and thus won't reconstitute easily in cold liquid. For best results, dissolve milk in a bit of hot water first (as you would cocoa powder when making hot chocolate) and stir until dissolved.

By the way, we've found we much prefer using Dried Whole Milk than "non-dairy creamer" in our morning cup of coffee. Just pour a bit of coffee in your cup, add a spoonful of dried milk, stir vigorously to dissolve, and add remaining coffee.



We're here to help. Call the Baker's Hotline for help to guide you through any baking challenge at **855-371-BAKE (2253)**

Nutrition Facts

38 servings per container

Serving size 1 tbsp (6g)

Amount per serving

Calories **30**

% Daily Value*

Total Fat 1.5g **2%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 5mg **2%**

Sodium 20mg **1%**

Total Carbohydrate 2g **1%**

Dietary Fiber 0g **0%**

Total Sugars 2g

Includes 0g Added Sugars **0%**

Protein 2g

Vitamin D 0mcg **0%**

Calcium 50mg **4%**

Iron 0mg **0%**

Potassium 80mg **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: DRIED WHOLE MILK.

King Arthur Baking Company, Inc.
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Produced on equipment that also processes eggs, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

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