

100% EMPLOYEE OWNED



Potato FLOUR



For extra soft and tender breads.

© NET WT 16 OZ (1 LB) 454g

Potato Flour

For better texture and longer freshness in yeast bread. Add up to 1 tablespoon per cup of flour called for in the recipe. Whisk Potato Flour into dry ingredients before adding liquid.

Rosemary Potato Rolls

MAKES 12 LARGE OR 16 DINNER ROLLS

DOUGH

- 1¼ cups (283g) water
- 2 tablespoons (25g) olive oil
- 2 teaspoons instant yeast
- 3 cups (361g) King Arthur Unbleached All-Purpose Flour
- 2 tablespoons (14g) Baker's Special Dry Milk
- ¼ cup (43g) Potato Flour
- 1 tablespoon (11g) sugar
- 2 teaspoons finely chopped fresh rosemary
- 1 teaspoon salt

DIRECTIONS

Combine water, olive oil, and yeast. Whisk dry milk and Potato Flour into all-purpose flour. Add flour mixture and remaining ingredients and mix until a soft dough forms. Knead on a lightly floured surface for 8 minutes, until the dough is satiny and springs back when poked. Add additional water or flour if needed, 1 teaspoon at a time.

Let rise in a greased bowl, covered, for 1 hour, until almost doubled. Deflate and roll into a log about 22" long. Brush or spray with water and dust top with flour. Use a bench knife to cut dough into triangles about 2" wide at base for dinner rolls, 3" wide for large rolls. Transfer to parchment-lined baking sheet. Cover and let rise for 45 minutes, or until puffy.

Bake in a preheated 375°F oven 15 to 20 minutes, until golden brown. Serve warm

BEST IF USED BY:

Nutrition Facts

15 servings per container

Serving size 3 tbsps (30g)

Amount per serving

Calories **110**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 15mg **1%**

Total Carbohydrate 25g **9%**

Dietary Fiber 2g **7%**

Total Sugars 1g

Includes 0g Added Sugars **0%**

Protein 2g

Vitamin D 0mcg **0%**

Calcium 20mg **2%**

Iron 0mg **0%**

Potassium 300mg **6%**

*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: POTATO FLOUR.

DISTRIBUTED BY

KING ARTHUR BAKING COMPANY, INC.
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For information on allergens
and cross-contact prevention, visit:
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Store cool and dry.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



WE'RE HERE TO HELP.

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experienced bakers.

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