

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

- 1 1/4 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
- 1/4 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.

KING ARTHUR BAKING COMPANY, INC.
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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 855-371-BAKE (2253)
HOTLINE KingArthurBaking.com/bakers-hotline

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