

SPECIALTY FLOUR

FRESH-LOCK SOFT SEAL ZIPPER

100% EMPLOYEE-OWNED



QUICK & EASY

Pizza Flour

BLEND

OUR GO-TO FLOUR FOR PERFECT PIZZA CRUST, EVERY TIME



U NET WT 48 OZ (3 LBS) 1.36kg

Delicious in calzones, strombolis, and flatbreads.

FRESH-LOCK SOFT SEAL ZIPPER

Pizza Flour Blend

A blend of durum and all-purpose flours that's easy to roll, and makes a tasty, quick, go-to pizza crust. Durum adds flavor and color, dough conditioner makes it easy to handle and shape, and baking powder gives it extra rise and crusty texture.

How To Bake With It

- Pizza Flour Blend can stand in for half of the whole wheat flour in recipes that call for it to give them a tender golden crumb and a little extra lift.
- Visit KingArthurBaking.com to try Pizza Flour Blend in Soft Garlic Knots, Buttery Sourdough Sandwich Biscuits or Rustic Olive Flatbread recipes.

OUR RECIPE FOR

The Easiest Pizza You'll Ever Make

- 1 tablespoon (12g) sugar
- 1 tablespoon (9g) instant yeast or active dry yeast
- 1 tablespoon (18g) salt
- 2 cups (454g) lukewarm water
- 2 tablespoons (25g) olive oil
- 5 1/2 to 6 cups (660g to 720g) Pizza Flour Blend

- Dissolve sugar, yeast, and salt in lukewarm water. Add olive oil, then 5 1/2 cups Pizza Flour Blend, adding more as necessary to make a soft dough. Knead by hand, mixer, or bread machine set on dough cycle until smooth and elastic, about 7 to 10 minutes.
- Place in lightly greased bowl, cover, and let rise for 1 to 2 hours, whatever fits your schedule.
- Gently deflate dough. Divide into four pieces for medium-thick crust, or three pieces for thicker crust. Roll, press, or stretch each piece into 12" round. Let rest several times to relax dough and make it more cooperative.
- Place rounds on pizza pans, baking sheets or, if using pizza stone, parchment.
- Preheat oven to 450°F.
- Brush each crust with olive oil. Spread sauce lightly over surface and add toppings. Sprinkle with grated cheese.
- Bake 15 to 20 minutes, until golden brown, toppings are hot and bubbly, and cheese is melted.
- Immediately transfer to cooling rack so bottoms don't get soggy. Cool 10 minutes to allow toppings to set.

Yield: 3 or 4 medium (12") pizzas.

Nutrition Facts

about 45 servings per container	
Serving size	1/4 cup (30g)
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 55mg	2%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 0.9mg	6%
Potassium 50mg	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: King Arthur Unbleached Flour (wheat flour, malted barley flour), Durum Wheat, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Inactive Yeast.

CONTAINS: Wheat.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.



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Certified



We're committed to using the power of business as a force for social and environmental good.



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