



100% EMPLOYEE OWNED



QUICK & EASY

Pizza Flour BLEND

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



Ⓢ NET WT 48 OZ (3 LBS) 1.36kg



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	0%
Cholesterol	0mg	0%
Sodium	55mg	2%
Total Carbohydrate	22g	8%
Dietary Fiber	1g	4%
Total Sugars	0g	0%
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, enzyme), Durum Wheat, Baking Powder (monocalcium phosphate, baking soda, corn starch), Inactive Yeast.

CONTAINS: Wheat.

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

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

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.

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 Call or chat online with our friendly, experienced bakers.
BAKERS' HOTLINE
 855-371-BAKE (2253)
 KingArthurBaking.com/Bakers-Hotline

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- BEST IF USED BY:**
- Yield: 3 or 4 medium (12") pizzas
- Dissolve sugar, yeast, and salt in lukewarm water.
 - Add olive oil, then 5 1/2 cups (682g) 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 easier to shape.
 - 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.

- 1 tablespoon (12g) sugar
- 1 tablespoon (9g) instant yeast or active dry yeast
- 1 tablespoon (18g) salt
- 2 cups (454g) water, lukewarm
- 2 tablespoons (25g) olive oil
- 5 1/2 to 6 cups (682g to 744g) King Arthur Pizza Flour Blend

The Easiest Pizza You'll Ever Make

OUR RECIPE FOR

- Pizza Flour Blend can replace up to half of the flour in pizza crust recipes for a tender golden crumb and little extra lift.
- Visit KingArthurBaking.com for more recipes using Pizza Flour Blend, like Pizza Braid or Ultra-Thin Crust Pizza.

How to bake with it:

A blend of durum and all-purpose flour 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.

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