EXTRA SOFT
Pastry FLOUR
FOR TENDER, FLAKY PIE CRUSTS

100% EMPLOYEE OWNED

NET WT 48 OZ (3 LBS) 1.36 kg
Pastry Flour

Made with soft wheat for a low gluten-forming protein content of 8%, this finely ground, silky-smooth flour is ideal for baking lighter-than-air biscuits, delicate scones, pie crusts, and more.

How To Bake With It

• Use for easy-to-roll pie crust, tender puff pastry, and feather-light breadsticks.
• Visit KingArthurBaking.com for more recipes using Pastry Flour, like Sesame Crisps, Savory Zucchini Galette, and our Malted Milk Chocolate Hazelnut Tart.

OUR RECIPE FOR

Lemon Blueberry Scones

Dough
2 cups (212g) King Arthur Pastry Flour
½ teaspoon salt
½ cup (50g) sugar
1 tablespoon (12g) baking powder
6 tablespoons (85g) cold butter, cut into pieces
2 large eggs, beaten
¼ cup (74g) yogurt, plain or vanilla
¼ teaspoon vanilla extract
1 tablespoon lemon zest
or ¼ teaspoon lemon oil
1 cup (170g) fresh blueberries, rinsed

Topping
2 tablespoons (28g) melted butter
2 tablespoons (25g) sugar

• Preheat oven to 375°F.
• Combine dry ingredients. Work in cold butter until crumbly.
• In a separate bowl, whisk together eggs, yogurt, vanilla, and lemon zest or oil. Pour into dry ingredients and stir just until combined. Stir in blueberries; dough will be soft and sticky.
• Scoop dough onto a well-floured surface. Coat hands in flour and pat into 1”-thick rectangle. Cut into 10 triangular scones. Place on well-greased or parchment-lined baking sheet.
• Brush scones with melted butter and sprinkle with sugar. Bake 20 minutes, until lightly browned and toothpick inserted into center comes out dry. Cool completely on rack.

Yield: 10 scones

INGREDIENTS:
Soft Wheat Flour.
CONTAINS: Wheat.

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

Store cool and dry.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.

WE’RE HERE TO HELP.
Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253) | KingArthurBaking.com/Bakers-Hotline

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