

SPECIALTY FLOUR



100% EMPLOYEE OWNED



EXTRA SOFT
Pastry
FLOUR

FOR TENDER, FLAKY PIE CRUSTS



Ⓢ NET WT 48 OZ (3 LBS) 1.36 kg

Perfect for lighter, more airy pastries and crusts.

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
- ¼ cup (50g) sugar
- 1 tablespoon (12g) baking powder
- 6 tablespoons (85g) cold butter, cut into pieces
- 2 large eggs, beaten
- ⅓ cup (74g) yogurt, plain or vanilla
- ½ 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

Nutrition Facts

about 52 servings per container
Serving size 1/4 cup (26g)

Amount per serving	% Daily Value*
Calories	100
Total Fat 0g 0%	
Saturated Fat 0g 0%	
Trans Fat 0g	
Cholesterol 0mg 0%	
Sodium 0mg 0%	
Total Carbohydrate 20g 7%	
Dietary Fiber 1g 4%	
Total Sugars 0g	
Includes 0g Added Sugars 0%	

Protein 2g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 0mg	0%
Potassium 34mg	0%

*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: 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.



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BEST IF USED BY: