High-Gluten Flour

Milled from the finest hard spring wheat, this flour adds extra chewiness to breads and bagels while also ensuring a high rise. As the highest-gluten flour around, it's key to crusty, chewy artisan breads and whole grain loaves with a hearty, lofty texture.

Ideal for artisan breads. Perfect for pretzels, bagels & pizza.

How to bake with it:
• High-Gluten Flour absorbs more liquid than all-purpose. When substituting, add more liquid, a tablespoon at a time, until the dough is the consistency called for.
• Visit KingArthurBaking.com and try High-Gluten Flour in recipes like Baker's Grain Sourdough or Baby Bagels.

Easy Multigrain Bread

OUR RECIPE FOR
3 ¼ cups (390g) King Arthur High-Gluten Flour
1 cup (113g) King Arthur Whole Wheat Flour
1 cup (149g) King Arthur Harvest Grains Blend
2 teaspoons salt
1 teaspoon instant yeast
1 ¾ cups (397g) water, cool

• Mix all ingredients until flour is incorporated and sticky dough forms. Knead gently until dough becomes somewhat smooth.
• Place dough in lightly greased bowl, cover, and let rest at room temperature overnight (or at least 8 hours); it'll become bubbly and rise quite a bit.
• Turn dough onto floured surface and form into round loaf to fit 9" to 10" round baking crock.
• Place dough in lightly greased crock, smooth side up. Cover with lid and let rise for 90 minutes. It won't appear to rise much, but will settle and expand.
• Put crock with lid in cold oven. Set temperature to 450°F, and bake for 45 to 50 minutes.
• Remove lid and continue to bake for another 5 to 15 minutes, until deep brown. A digital thermometer inserted into center should register about 205°F.
• Turn out onto rack and cool before slicing.

Yield: 1 loaf

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.

INGREDIENTS:
Wheat Flour (wheat flour, enzyme).
CONTAINS: Wheat.

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.

Nutrition Facts
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: 0mg %0
Total Carbohydrate: 21g %8
Dietary Fiber: 1g %4
Total Sugars: 0g
Includes 0g Added Sugars %0
Protein: 4g

Vitamin D: 0mcg %0
Calcium: 0mg %0
Iron: 0.4mg %2
Potassium: 30mg %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.
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How to store it:
• Store in an airtight container, in a dry place.
• For best results, use within 6 months.

How to order it:
• Call 855-371-BAKE (2253)
• Online at KingArthurBaking.com/Bakers-Hotline

Best if used by: 213040

Our Recipe for Easy Multigrain Bread
2½ cups (319g) King Arthur High-Gluten Flour
1¾ cups (220g) King Arthur Whole Wheat Flour
4 cups (507g) King Arthur Harvest Grains Blend
1 teaspoon salt
1 teaspoon instant yeast
3½ cups (189g) water, cool

• Mix all ingredients until flour is incorporated and sticky dough forms. Knead gently until dough becomes smooth.
• Place dough in a lightly greased bowl, cover, and let rest at room temperature overnight (or at least 8 hours); it will become bubbly and rise quite a bit.
• Turn dough onto a floured surface and form into round loaf to fit a 9” to 10” round baking crock.
• Place dough in lightly greased crock, smooth side up. Cover with lid and let rise for 90 minutes. It won’t appear to rise much, but it will settle and expand.
• Put crock in a cold oven. Set temperature to 450°F, and bake for 45 to 50 minutes.
• Remove lid and continue to bake for another 5 to 15 minutes, until deep brown.

Yield: 1 loaf

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Sodium 0mg 0%
Total Carbohydrate 21g 8%
Dietary Fiber 1g 4%
Total Sugars 0g
Includes 0g Added Sugars 0%
Protein 4g

*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.