

SPECIALTY FLOUR



100% EMPLOYEE OWNED



ARTISAN BREAD

High-Gluten FLOUR

HIGH-STRENGTH FLOUR FOR HEARTY BREADS & CHEWY BAGELS



Ⓢ NET WT 48 OZ (3 LBS) 1.36kg

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



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.

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.

OUR RECIPE FOR

Easy Multigrain Bread

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"-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 45-50 minutes.
- Remove lid and continue to bake for another 5-15 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

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

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.

INGREDIENTS: Wheat Flour (wheat flour, enzyme or malted barley flour).

CONTAINS: Wheat.

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For information on allergens and cross-contact prevention, visit:
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