

SPECIALTY FLOUR

FRESH-LOCK SOFT SEAL ZIPPER

100% EMPLOYEE-OWNED



EUROPEAN-STYLE

Artisan Bread

FLOUR

FOR AIRY, CHEWY ARTISAN BREADS WITH AN OPEN CRUMB



U NET WT 48 OZ (3 LBS) 1.36kg

Ideal for artisan loaves, baguettes, pizza & hearth breads.

FRESH-LOCK SOFT SEAL ZIPPER

Artisan Bread Flour

Our Artisan Bread Flour blends our unbleached all-purpose flour with white whole wheat flour for added nutrients, and ascorbic acid (vitamin C) for great spring and texture. With a protein content of 11.7%, this blend is perfect for French and Italian hearth-style breads.

How To Bake With It

- Ideal for hearth and artisan-style breads, this flour also makes wonderful sandwich and dinner rolls. Use it in any yeasted recipe for excellent results.
- Visit KingArthurBaking.com to try it in our distinctly delicious Walnut Bread, Tuscan Coffeecake, or Crusty European-Style Hard Roll recipes.

OUR RECIPE FOR

Italian Sesame Bread

Dough

3 3/4 cups (447g) King Arthur Artisan Bread Flour
2 teaspoons instant yeast
1 1/2 teaspoons salt
2 tablespoons (25g) olive oil
1 to 1 1/4 cups (255g to 283g) lukewarm water

Topping

3 tablespoons (25g) toasted sesame seeds or whole flax seeds
1 beaten egg white

- Mix and knead dough ingredients — by hand, mixer, or bread machine — until smooth and elastic. Place in lightly greased bowl, cover, and let rise 1 1/2 to 2 hours, until puffy.
- Gently deflate and divide into three pieces. Roll into 20"-long ropes, tapering ends slightly. Place on lightly greased or parchment-lined baking sheet. Braid loosely, pinch ends together, and tuck under. Brush with some of beaten egg white.
- Cover and let rise 60 to 90 minutes, until quite puffy. Brush again with egg white and sprinkle with sesame or flax seeds.
- Bake in preheated 400°F oven 20 to 25 minutes, until golden brown. Tent lightly with foil after 15 minutes if browning too quickly. A digital thermometer inserted into center should register 190°F to 200°F. Remove from oven and cool on rack.

Yield: 1 loaf.

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	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 23g	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 40mg	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: King Arthur Unbleached Flour (wheat flour, malted barley flour), King Arthur White Whole Wheat Flour, Ascorbic Acid.

CONTAINS: Wheat.

KING ARTHUR BAKING COMPANY, INC.
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800-827-6836 | KingArthurBaking.com

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

**BAKER'S
HOTLINE**

855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

Certified



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



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BEST IF USED BY: