

SPECIALTY FLOUR



100% EMPLOYEE OWNED



EUROPEAN-STYLE

Artisan Bread

FLOUR

FOR AIRY, CHEWY ARTISAN BREADS WITH AN OPEN CRUMB



Ⓢ NET WT 48 OZ (3 LBS) 1.36kg

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

Artisan Bread Flour

Our Artisan Bread Flour blends unbleached all-purpose flour with white whole wheat flour for added nutrients and flavor. Plus, a touch of ascorbic acid (vitamin C) ensures great oven 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 artisan-style bread and rolls, use this flour to replace the all-purpose flour in any yeasted recipe for excellent results.
- Visit KingArthurBaking.com for more recipes using Artisan Bread Flour, like Sourdough Beer Bread, Easy Crusty Baguettes, or Tuscan Coffee Cake.

OUR RECIPE FOR

Italian Sesame Bread

Dough

3¾ cups (450g) King Arthur Artisan Bread Flour
2 teaspoons instant yeast
1½ teaspoons salt
2 tablespoons (25g) olive oil
1 to 1¼ cups (227g to 283g) water, lukewarm

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 1½ 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 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 for 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, enzyme), King Arthur White Whole Wheat Flour, Ascorbic Acid.

CONTAINS: Wheat.

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For information on allergens and cross-contact prevention, visit:
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DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.



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