

SPECIALTY FLOUR



100% EMPLOYEE OWNED



FINELY GROUND

# Pastry Flour

## BLEND

PERFECT FOR LIGHT & TENDER PASTRIES



Ⓢ NET WT 48 OZ (3 LBS) 1.36 kg

Ideal for breadsticks, pie dough, and biscuits.

## Pastry Flour Blend

We combine our All-Purpose Flour with Pastry Flour to make a blend that creates delicate baked goods and also turns out dough that's easy to handle and shape.

### How To Bake With It

- Use for easy-to-roll pie crust, tender puff pastry, and feather-light breadsticks.
- Visit [KingArthurBaking.com](http://KingArthurBaking.com) for more recipes using our Pastry Flour Blend, like tender Classic Buttermilk Waffles, Bacon Cheddar Chive Scones, or Easy Cinnamon Bread recipes.

## OUR RECIPE FOR All-Butter Pie Crust

2 ½ cups (283g) King Arthur Pastry Flour Blend

1 teaspoon salt

2 tablespoons (18g) buttermilk powder (optional)

16 tablespoons (227g) cold unsalted butter, diced or cut into pats\*

¼-½ cup (57g-113g) ice water

\* If you use salted butter, reduce salt in recipe to ½ teaspoon.

- Whisk together flour, salt, and buttermilk powder, if using. Using a mixer, pastry fork, blender, or your fingers, work in butter until well distributed but not fully incorporated.
- Drizzle in ice water and toss mixture with fork or your fingers. Stop adding water when dough starts to come together. Dough is ready when it holds together easily without crumbling. If it has dry spots or pieces break off easily, add a bit more water until totally cohesive.
- Gather into a ball and divide in half. Gently shape into rough disks. Roll immediately, or for better texture, chill at least 30 minutes before rolling. If dough has been refrigerated longer than 30 minutes, let sit at room temperature for 10-15 minutes, until easily rolled.
- Use as directed in pie recipe.

**Yield:** Crust for 9" pie (1 double or 2 single crusts)

## Nutrition Facts

about 45 servings per container  
**Serving size** 1/4 cup (30g)

**Amount per serving**  
**Calories** **110**

	% Daily Value*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 3g	
Vitamin D 0mcg	0%
Calcium 10mg	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:** Unbleached Pastry Flour, King Arthur Unbleached Flour (wheat flour, enzyme or malted barley flour).

**CONTAINS:** Wheat.

KING ARTHUR BAKING COMPANY, INC.  
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800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

Store cool and dry.

**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](http://KingArthurBaking.com/Bakers-Hotline)

Certified



Corporation

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: