



ALASKAN SOURDOUGH BREAD MIX

ALASKAN SOURDOUGH BREAD

MAKES 2 HAND-FORMED LOAVES, 1 TRADITIONAL LOAF, OR 16 DINNER ROLLS
This box contains bread mix and yeast packet.

YOU'LL NEED

1 TABLESPOON
VEGETABLE OIL

1 YEAST PACKET,
INCLUDED

1 1/3 CUPS WATER, WARM

DIRECTIONS

- 1. COMBINE** mix, oil, water, and yeast.
- 2. MIX AND KNEAD** — by hand or mixer — for 5 to 10 minutes, adding more water if needed, 1 teaspoon at a time. Dough should be tacky to the touch, smooth and elastic, and spring back when touched lightly with a floured finger. The dough may also be made in a bread machine set on the dough cycle.
- 3. PLACE** in a lightly greased bowl, turning to coat on all sides. Let rise, covered, for 1 to 2 hours, until puffy. Divide in half and shape into two log-shaped or round loaves. Place on a lightly greased or parchment-lined baking sheet, and let rise, covered, until almost doubled in bulk, 30 to 60 minutes. Slash tops of the loaves several times right before baking.
- 4. BAKE** in a preheated 425°F oven for 30 to 35 minutes, until golden brown. Cool completely on a rack.

BREAD MACHINE: Place ingredients into bucket, program for basic or white bread, 1 1/2-lb. loaf, light crust, and press start. After about 10 minutes of kneading, add additional water or flour as necessary to produce a smooth, soft dough. Allow machine to complete its cycle.

TRADITIONAL LOAF:

After first rise, shape into a loaf and place in a lightly greased 9" x 5" loaf pan. Cover and let rise 30 to 90 minutes, depending on warmth of kitchen, until crowned about 1" over rim of pan. Bake in a preheated 350°F oven for 35 to 45 minutes, until golden brown. Cool completely on a rack.

For guidelines on baking at high altitude, visit: BakeWith.Us/Altitude

DINNER ROLLS:

Divide dough into 16 pieces and roll into balls. Place in lightly greased 9" x 13" pan or two 9" round pans. Cover and let rise until nearly doubled, about 40 minutes. Bake in preheated 350°F oven for 20 to 22 minutes, until golden brown.



BAKING WITH JOY SINCE 1790

Baking is about making something special and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.



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ALASKAN SOURDOUGH BREAD MIX



PERFECT
TEXTURE
& CRUST

MAKES
ARTISAN
BREAD
& ROLLS

NET WT 19.25 OZ (1 LB 3.25 OZ) 546g



ALASKAN SOURDOUGH BREAD MIX

Nutrition Facts

15 servings per container
Serving size 1/4 cup mix (36g)

Calories	Mix		Prepared	
	130		140	
	% Daily Value*		% Daily Value*	
Total Fat	0g	0%	1.5g	2%
Saturated Fat	0g	0%	0g	0%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	0mg	0%
Sodium	250mg	11%	250mg	11%
Total Carbohydrate	27g	10%	27g	10%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	0g		0g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	4g		4g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	10mg	0%	10mg	0%
Iron	0.5mg	2%	0.5mg	2%
Potassium	60mg	2%	60mg	2%

*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: BREAD MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), RYE SOURDOUGH (FERMENTED RYE FLOUR, SALT), WHOLE RYE FLOUR, MALT VINEGAR (MALTODEXTRIN, MALT VINEGAR), SEA SALT, MALT EXTRACT. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

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 MIX, DOUGH, OR BATTER.



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ALASKAN SOURDOUGH
BREAD MIX
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BEST IF BAKED BY: