



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.



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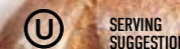
ALASKAN SOURDOUGH BREAD MIX



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	
	% 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.

DISTRIBUTED BY
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.

ALASKAN SOURDOUGH BREAD MIX

BEST IF BAKED BY:



how2recycle.info

400556



100% recycled fiber with a minimum of 35% post-consumer content.