



# ALASKAN SOURDOUGH BREAD MIX

## ALASKAN SOURDOUGH BREAD

BAKES 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 1/2 CUPS WARM WATER
- 1 YEAST PACKET, INCLUDED

### 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.
- 4. BAKE** in a preheated 425°F oven for 30 to 35 minutes, until golden brown. Cool completely on a rack.

### 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 altitudes, visit [Bakewith.us/altitude](http://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 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

BAKES  
ARTISAN  
BREAD  
& ROLLS

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



SERVING  
SUGGESTION

## ALASKAN SOURDOUGH BREAD MIX

### Nutrition Facts

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

	Mix	Prepared
<b>Calories</b>	<b>130</b>	<b>140</b>
	% 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.

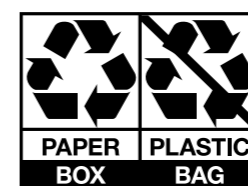
**INGREDIENTS:** BREAD MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), RYE SOURDOUGH (FERMENTED RYE FLOUR, SALT), WHOLE RYE FLOUR, MALT VINEGAR (MALTODEXTRIN, MALT VINEGAR), SEA SALT, MALT EXTRACT. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

**CONTAINS:** WHEAT.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

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

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**



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ALASKAN SOURDOUGH  
BREAD MIX

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