



GOLDEN BRIOCHE BREAD MIX




GOLDEN BRIOCHE BREAD

BAKES 1 LOAF, 16 DINNER ROLLS, OR 12 SANDWICH ROLLS

This box contains bread mix and yeast packet.

Brioche is easily mixed in a bread machine. It will take a bit more time and effort with a stand mixer or kneading by hand.

YOU'LL NEED

-  **1** STICK (8 TABLESPOONS) SOFTENED BUTTER
-  **1** CUP VERY WARM WATER
-  **1** YEAST PACKET, INCLUDED

BAKER'S TIP:

Brioche dough rises slowly due to the butter and sugar in the dough. Use very warm water and room temperature butter so dough doesn't cool down. Resting dough between kneading periods allows the gluten to strengthen and the eggs to fully hydrate.

DIRECTIONS

- 1. COMBINE** mix, butter, water, and yeast in a large bowl. Knead 6 to 8 minutes until soft and a bit sticky. Cover dough and let sit for 20 minutes. Knead for another 6 to 10 minutes, until smooth. The dough may also be made in a bread machine set on the dough cycle.
- 2. COVER** and let rise for 1 hour, until puffy. Shape and place in a lightly greased 9" x 5" loaf pan, or full-sized brioche pan. Cover and let rise until crowned about 1" over rim of pan, about 1 hour, depending on warmth of kitchen.
- 3. BAKE** in a preheated 350°F oven for 30 to 35 minutes, until golden brown. Cool completely on a rack.

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 18 to 20 minutes, until golden brown.

For guidelines on baking at high altitudes, visit Bakewith.us/altitude

SANDWICH ROLLS:

Divide dough into 12 pieces and roll into balls. Place on greased sheet pan, flattening lightly. Cover and let rise until nearly doubled, about 40 minutes. Bake in preheated 350°F 18 to 20 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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GOLDEN BRIOCHE BREAD MIX



**RICH
BUTTERY
TASTE**

**BAKES
BREAD &
ROLLS**

NET WT 16.75 OZ (1 LB .75 OZ) 475g

GOLDEN BRIOCHE BREAD MIX

Nutrition Facts

12 servings per container
Serving size 1/3 cup mix (40g)

	Mix		Prepared	
Calories	150		220	
	% Daily Value*		% Daily Value*	
Total Fat	1.5g	2%	9g	12%
Saturated Fat	0g	0%	5g	25%
Trans Fat	0g		0g	
Cholesterol	45mg	15%	65mg	22%
Sodium	240mg	10%	240mg	10%
Total Carbohydrate	28g	10%	28g	10%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	4g		4g	
Incl. Added Sugars	3g	6%	3g	6%
Protein	6g		6g	
Vitamin D	0.2mcg	2%	0.2mcg	2%
Calcium	40mg	4%	40mg	4%
Iron	0.6mg	4%	0.6mg	4%
Potassium	90mg	2%	90mg	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.

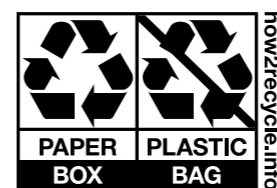
INGREDIENTS: BREAD MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, EGGS, NONFAT MILK, SEA SALT, NATURAL FLAVOR. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: EGGS, MILK, 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.



BEST IF BAKED BY:

GOLDEN BRIOCHE
BREAD MIX

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