



# DARK PUMPERNICKEL BREAD MIX

## DARK PUMPERNICKEL BREAD

BAKES 1 LOAF, 16 DINNER ROLLS, OR 12 SANDWICH ROLLS  
This box contains bread mix and yeast packet.

### YOU'LL NEED

- 2 TABLESPOONS SOFTENED BUTTER OR VEGETABLE OIL
- 1½ CUPS WARM WATER
- 1 YEAST PACKET, INCLUDED

### 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 34 to 45 minutes and the internal temperature reaches 190°F. 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 oven 20 to 22 minutes.

For guidelines on baking at high altitudes, visit [Bakewith.us/altitude](http://Bakewith.us/altitude)

### SANDWICH ROLLS:

Divide dough into 12 pieces, roll into balls, and place on greased sheet pan, flattening lightly. Cover and let rise until nearly doubled, about 40 minutes. Bake in preheated 350°F oven 20 to 22 minutes.



## 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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Sourced non-GMO. Learn more at [KingArthurBaking.com/non-gmo](http://KingArthurBaking.com/non-gmo)

> 100% EMPLOYEE OWNED



# DARK PUMPERNICKEL BREAD MIX



NET WT 20.25 OZ (1 LB 4.25 OZ) 574g

WITH  
MOLASSES &  
CARAWAY

BAKES 4  
DELI FAVORITE



SERVING  
SUGGESTION

## DARK PUMPERNICKEL BREAD MIX

### Nutrition Facts

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

	Mix		Prepared	
Calories	120		140	
	% Daily Value*		% Daily Value*	
Total Fat	0.5g	1%	2g	3%
Saturated Fat	0g	0%	1g	5%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	5mg	2%
Sodium	260mg	11%	260mg	11%
Total Carbohydrate	25g	9%	25g	9%
Dietary Fiber	3g	11%	3g	11%
Total Sugars	1g		1g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	5g		5g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	40mg	4%	40mg	4%
Iron	1.2mg	6%	1.2mg	6%
Potassium	150mg	4%	150mg	4%

\*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.

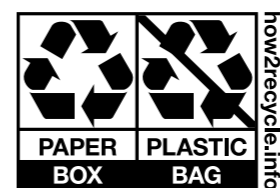
**INGREDIENTS:** BREAD MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), WHOLE RYE FLOUR, MINCED ONION, POTATO FLOUR, VITAL WHEAT GLUTEN, MOLASSES (MOLASSES, MALTODEXTRIN), CARAMEL COLOR, CARAWAY SEEDS, SEA SALT, RYE SOURDOUGH (FERMENTED RYE FLOUR, SALT), DELI RYE FLAVOR (RYE FLOUR, ACETIC ACID, NATURAL FLAVORS, LACTIC ACID). 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.**



BEST IF BAKED BY:



DARK PUMPERNICKEL  
BREAD MIX  
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