



# SCOTTISH TOASTING BREAD MIX

## SCOTTISH TOASTING BREAD

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

This box contains bread mix and yeast packet.

### YOU'LL NEED

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

### DIRECTIONS

- 1. COMBINE** mix, butter or oil, water, and yeast. 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. Dough may also be made in a bread machine set on the dough cycle.
- 2. PLACE** in a lightly greased bowl, turning to coat on all sides. Let rise, covered, for 1 to 2 hours, until puffy. Shape into a loaf and place in 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.
- 3. BAKE** in preheated 350°F oven for 35 to 45 minutes, until golden brown. Cool completely on a rack.

**BREAD MACHINE DIRECTIONS:** Place ingredients into bucket, program for basic or white bread, 1½-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.

### 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.

For guidelines on baking at high altitude, visit: [BakeWith.Us/Altitude](http://BakeWith.Us/Altitude)

### SANDWICH ROLLS:

Divide dough into 12 pieces and roll into balls. Place on greased baking sheet, flattening lightly. 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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## SCOTTISH TOASTING BREAD MIX



WITH  
OATS &  
BARLEY

PERFECTLY  
HEARTY  
TEXTURE

NET WT 18.25 OZ (1 LB 2.25 OZ) 517g



## SCOTTISH TOASTING BREAD MIX

### Nutrition Facts

13 servings per container

Serving size 1/4 cup mix (40g)

|                    | Mix            |     | Prepared       |     |
|--------------------|----------------|-----|----------------|-----|
| Calories           | 140            |     | 160            |     |
|                    | % Daily Value* |     | % Daily Value* |     |
| Total Fat          | 1g             | 1%  | 2.5g           | 3%  |
| Saturated Fat      | 0g             | 0%  | 1g             | 8%  |
| Trans Fat          | 0g             |     | 0g             |     |
| Cholesterol        | 0mg            | 0%  | 5mg            | 2%  |
| Sodium             | 190mg          | 8%  | 190mg          | 8%  |
| Total Carbohydrate | 29g            | 11% | 29g            | 11% |
| Dietary Fiber      | 3g             | 7%  | 2g             | 7%  |
| Total Sugars       | 3g             |     | 3g             |     |
| Incl. Added Sugars | 3g             | 6%  | 3g             | 6%  |
| Protein            | 5g             |     | 5g             |     |
| Vitamin D          | 0mcg           | 0%  | 0mcg           | 0%  |
| Calcium            | 30mg           | 2%  | 40mg           | 4%  |
| Iron               | 0.7mg          | 4%  | 0.7mg          | 4%  |
| Potassium          | 110mg          | 2%  | 110mg          | 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), WHOLE OAT GROATS, WHOLE GRAIN BARLEY FLAKES, BROWN SUGAR, WHOLE GRAIN OAT FLOUR, BUTTERMILK, SEA SALT, YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

**CONTAINS:** MILK, WHEAT.

**DISTRIBUTED BY**  
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.**

### SCOTTISH TOASTING BREAD MIX

BEST IF BAKED BY:



400558



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