



# SCOTTISH TOASTING BREAD MIX

## SCOTTISH TOASTING 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
- 1 CUP WARM WATER
- 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.

### 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 altitudes, visit [Bakewith.us/altitude](http://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 oven for 20 to 22 minutes, until golden brown.



## BAKING WITH JOY SINCE 1790

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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.

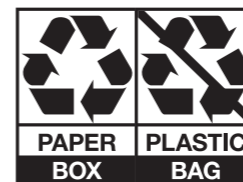
**INGREDIENTS:** BREAD MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), WHOLE OAT GROATS, WHOLE GRAIN BARLEY FLAKES, BROWN SUGAR, WHOLE GRAIN OAT FLOUR, BUTTERMILK, SEA SALT. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

**CONTAINS:** MILK, WHEAT.

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.**



[how2recycle.info](http://how2recycle.info)

SCOTTISH TOASTING  
BREAD MIX

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BEST IF BAKED BY:

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