



IRISH SODA BREAD MIX

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BAKES 1 LOAF OR 12 MUFFINS

YOU'LL NEED

 1½ CUPS MILK OR BUTTERMILK

DIRECTIONS

- 1. PREHEAT** oven to 375°F. Grease an 8" x 2" round cake pan or 9" pie pan.
- 2. COMBINE** mix and milk or buttermilk just until moistened. Shape into a ball and place in prepared pan. Lightly sprinkle with flour, then use a knife to cut a cross into top.
- 3. BAKE** for 40 to 55 minutes until crusty on top and a cake tester inserted in middle comes out clean. Cool in pan for 15 minutes. Turn out onto rack to cool completely before slicing.

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

FOR MUFFINS:

Stir mix, 1 3/4 cups milk or buttermilk, and 1/4 cup melted butter or oil together. Divide evenly between 12 greased muffin cups. Bake 18 to 20 minutes at 375°F 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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IRISH SODA BREAD MIX



WITH SWEET CURRANTS

TRADITIONAL SODA BREAD

NET WT 20 OZ (1 LB 4 OZ) 567g 

SERVING SUGGESTION



IRISH SODA BREAD MIX

Nutrition Facts

16 servings per container
Serving size 1/4 cup mix (35g)

| | Mix | | Prepared | |
|--------------------|----------------|-----|----------------|-----|
| Calories | 120 | | 130 | |
| | % Daily Value* | | % Daily Value* | |
| Total Fat | 0.5g | 1% | 0.5g | 1% |
| Saturated Fat | 0g | 0% | 0g | 5% |
| Trans Fat | 0g | | 0g | |
| Cholesterol | 0mg | 0% | 5mg | 1% |
| Sodium | 310mg | 13% | 320mg | 14% |
| Total Carbohydrate | 26g | 9% | 27g | 10% |
| Dietary Fiber | 2g | 7% | 2g | 7% |
| Total Sugars | 7g | | 8g | |
| Incl. Added Sugars | 3g | 6% | 3g | 6% |
| Protein | 3g | | 4g | |
| Vitamin D | 0mcg | 0% | 0.3mcg | 2% |
| Calcium | 40mg | 4% | 70mg | 6% |
| Iron | 0.8mg | 4% | 0.3mg | 4% |
| Potassium | 130mg | 2% | 170mg | 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.

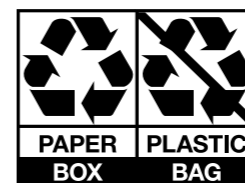
INGREDIENTS: WHOLE WHEAT FLOUR, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CURRANTS, CANE SUGAR, BUTTERMILK, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), NATURAL FLAVORS, SEA SALT, BAKING SODA.

CONTAINS: 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.



how2recycle.info

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BEST IF BAKED BY:

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