

100% EMPLOYEE OWNED



EASY ROLL  
**Dough Improver**



Prevents snap back in pizza and yeasted doughs.

U<sup>D</sup> NET WT 10 OZ (284g)

# Easy Roll Dough Improver

For bread, soft rolls, and pizza crust, use 1 tablespoon Easy Roll Dough Improver per 1 cup of flour. For pie crust, muffins, biscuits, and pancakes, use 1 teaspoon per cup of flour. Mix with the dry ingredients in your recipe.

## Golden Pita Bread MAKES 8 PITAS

- 3 cups (360g) King Arthur Unbleached All-Purpose Flour
- 2 teaspoons instant yeast
- 2 teaspoons Easy Roll Dough Improver
- 2 teaspoons sugar
- 1½ teaspoons salt
- 1 cup (227g) water
- 2 tablespoons (25g) vegetable oil

### DIRECTIONS

Combine all the ingredients, mixing to form a shaggy/rough dough. Knead by hand, mixer, or bread machine set on the dough cycle until smooth. Cover and let rest 1 hour, until quite puffy.

Turn dough onto a lightly oiled work surface and divide into 8 pieces. Roll 2 to 4 pieces into 6" circles, leaving remaining dough covered. Place on a lightly greased baking sheet and let rest, uncovered, 15 minutes. Preheat oven to 500°F.

Place baking sheet on lowest rack and bake 5 minutes; pitas should puff up. (If they haven't puffed up, wait a minute or so longer. If they still haven't puffed, the oven isn't hot enough; raise heat for next batch.) Transfer baking sheet to middle-to-top rack and bake for an additional 2 minutes, or until browned. Remove from oven, wrap in clean dish towel, and repeat with remaining dough.

### BEST IF USED BY:

## Nutrition Facts

94 servings per container

**Serving size** 1 tsp (3g)

Amount per serving

**Calories** 10

% Daily Value\*

**Total Fat** 0g 0%

**Sodium** 10mg 0%

**Total Carbohydrate** 2g 1%

Total Sugars 1g

**Protein** 1g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, added sugars, vitamin D, calcium, iron and potassium.

\*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:** NONFAT MILK, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), RYE SOURDOUGH (FERMENTED RYE FLOUR, SALT), DOUGH CONDITIONER (WHEAT FLOUR, YEAST).

**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)

Store cool and dry.

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

Call or chat online with our friendly, experienced bakers.  
855-371-BAKE (2253)  
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