MULTIGRAIN BREAD MIX

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

This box contains bread mix and yeast packet.

YOU'LL NEED

2 TABLESPOONS VEGETABLE OIL
2 TABLESPOONS HONEY OR BROWN SUGAR
1 1/2 CUPS WARM WATER
1 YESTER PACKET, INCLUDED

DIRECTIONS

1. COMBINE mix, oil, honey or brown sugar, 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 40 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 18 to 20 minutes, until golden brown.

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 18 to 20 minutes, until golden brown.

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

SUGGESTION

SERVING

BREAD MIX: KING ARTHUR UNBLEACHED FLOUR, WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR, SPELT FLOUR, HULLED MILLET, RYE FLAKES, BARLEY FLAKES, VITAL WHEAT GLUTEN, SEA SALT, QUINOA FLAKES, CHIA SEEDS, AMARANTH FLOUR, TEFF FLOUR, BUCKWHEAT FLOUR, SORGHUM FLOUR, YEAST, YEAST, SORBATE MONOSTEARATE, ASCORBIC ACID.

CONTAINS: WHEAT.

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For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.