NEAPOLITAN-STYLE
‘00’ Pizza FLOUR
FOR CHEWY, CRISP CRUST FROM YOUR HOME OVEN

100% EMPLOYEE-OWNED

NET WT 48 OZ (3 LBS) 1.36 kg
‘00’ Pizza Flour

Our Pizza Flour is 100% American grown and milled to precise ‘00’ standards: perfect for baking pizza at home. It makes an easy-to-shape dough that yields a crisp yet chewy crust. Your new go-to for pizza night!

How To Bake With It

• After the first rise, dough can be stored up to 48 hours (covered) in your refrigerator so you can bake at your convenience; simply let it come to room temperature, then shape and bake!
• For the crispiest crust, top your pizza with cheese once the edges of the crust begin to brown (about two-thirds of the way through baking).
• Each bag makes approximately ten 12” pizzas.

OUR RECIPE FOR
Neapolitan-Style Pizza Crust

2 cups (232g) King Arthur ‘00’ Pizza Flour
1/8 teaspoon active dry yeast or instant yeast
1/2 teaspoon sugar
1 1/4 teaspoons salt
3/4 cup (170g) lukewarm water (105°F to 115°F)

• Stir the ingredients together to make a cohesive, rough dough. Cover and allow the dough to rise at room temperature overnight, or at least 12 hours and up to 24 hours.
• Divide the dough in half, shape each half into a ball, and place each into a lightly greased bowl. Cover and let rise for 45 minutes to an hour while your oven preheats.
• Place a baking stone on a rack in the center of the oven; preheat the oven to 500°F.
• Transfer one dough ball to a well-floured work surface, sprinkle the top with flour and use your fingertips to gently depress the interior of the round (leaving a thicker edge). Stretch the dough into a 10” to 12” circle.
• Move the dough to a piece of parchment, trimming any excess parchment around the edge.
• Spoon sauce on the dough, sprinkle with cheese, then add your toppings. Transfer the pizza on its parchment to the hot stone using a peel or overturned baking sheet.
• Bake the pizza until bubbly and charred on the edges, 8 to 12 minutes. Remove from the oven and top with grated Parmesan, if desired.
• Repeat with the remaining dough and toppings.

Yield: two 12” pizzas.


CONTAINS: Wheat.

DISTRIBUTED BY
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 FLOUR, DOUGH, OR BATTER.

WE’RE HERE TO HELP.
Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253) KingArthurBaking.com/bakers-hotline

We’re committed to using the power of business as a force for social and environmental good.

Nutrition Facts

45 servings per container
Serving size 1/4 cup (30g)

<table>
<thead>
<tr>
<th>Amount per serving</th>
<th>Calories</th>
<th>% Daily Value*</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Total Fat</td>
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<tr>
<td>Saturated Fat</td>
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<tr>
<td>Added Sugars</td>
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</tbody>
</table>

Protein 3g

Vitamin D 0mcg 0%
Calcium 10mg 0%
Iron 1.1mg 6%
Potassium 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.