

ORGANIC

100% EMPLOYEE-OWNED

NEW!



FINELY GROUND WHITE CORN

Organic Masa Harina FLOUR

FOR SOFT, HOMESTYLE CORN TORTILLAS



NET WT 32 OZ (2 LBS) 907g



INGREDIENTS: Certified 100% Organic White Corn Treated with Hydrated Lime.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL

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.

BAKERS' HOTLINE
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.

- Mix the dough:** In a large, shallow bowl, stir together the Masa Harina and salt, gradually stirring in the warm water until evenly wet. Knead the dough in the bowl until smooth, and somewhat firm, about 5 to 10 minutes. If dough is dry or crumbly knead in extra water a teaspoonful at a time.
- Rest the dough:** Cover the bowl and let the dough rest at room temperature for at least 30 minutes.
- Portion the dough:** Divide the dough into 16 pieces (30g to 35g each). Roll each piece into a ball and cover.
- Press the tortillas:** Place a dough ball between two pieces of plastic wrap in a tortilla press. Gently press down to form a 4" to 5" tortilla about 1/8" thick.
- Cook the tortillas:** Heat a nonstick or cast iron skillet (or comal) over medium-high heat. Peel the tortilla away from the plastic wrap and lay it in the skillet. Cook the tortilla for 40 to 60 seconds per side, flipping it once. Wrap the cooked tortillas in a kitchen towel to keep them soft. Repeat with the remaining tortillas.
- Yield:** 16 medium (5" diameter) tortillas.



2 cups (185g) King Arthur Organic Masa Harina Flour
3/4 teaspoon salt
1 1/2 cups (340g) warm water

Homestyle Corn Tortillas

OUR RECIPE FOR

- If using a stand mixer, remember to make enough masa to allow the paddle to work effectively, at least 2 cups of flour.
- If making tortillas for later, add 1 teaspoon oil per cup of Masa Harina and your tortillas will stay soft and flexible when reheated.
- Lettoper prepared masa may be wrapped and chilled for 2 to 3 days before using.
- For more tips and recipes, visit KingArthurBaking.com

Tips for Making Tortillas

Our Masa Harina (or dough flour) is made from organic white corn that is 100% American-grown and milled. The Masa is prepared in the traditional manner beginning with soaking the corn with lime to deliver incredible flavor and texture. Because it's super finely ground, it is easy to work with when preparing tortillas, tamales, and pupusas. Try it as a breading or to thicken soups.

Organic Masa Harina

Perfect for homestyle corn tortillas, tamales & pupusas.



Nutrition Facts

30 servings per container	1/3 cup (30g)	Serving size
Amount per serving	110	Calories
% Daily Value*		
Total Fat	1.5g	2%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrate	23g	8%
Dietary Fiber	2g	7%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	3g	
Vitamin D	0mcg	0%
Calcium	30mg	2%
Iron	0mg	0%
Potassium	95mg	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.

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Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 23g	8%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0mg	0%
Potassium 95mg	2%

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