

# Six-Grain BLEND



Convenient blend of complex whole grains.



## Six-Grain Blend

Adds a pleasant nutty flavor, nubbly texture and boosts protein and fiber to any recipe calling for rolled oats or flaked grains. Perfect for bread or as a hot breakfast cereal.

## Six-Grain Bread MAKES 1 LOAF

- 2 cups (241g) King Arthur Unbleached All-Purpose Flour
- 1 cup (113g) King Arthur 100% White Whole Wheat Flour
- 1 cup (120g) Six-Grain Blend
- 11/2 teaspoons salt
- 2 tablespoons (25g) sugar
- 2 teaspoons instant yeast
- 1/3 cup (37g) nonfat dry milk
- 11/4 cups (283g) lukewarm water
- 3 tablespoons (43g) butter or 3 tablespoons (35g) vegetable oil

### **DIRECTIONS**

Combine ingredients in large bowl or bucket of bread machine. Mix and knead — by hand, mixer, or bread machine set on dough cycle — until dough is smooth and supple, adding additional liquid or all-purpose flour as needed.

Place in lightly greased bowl. Cover and let rise 1 hour, or until puffy but not necessarily doubled in bulk.

Turn dough out onto lightly oiled work surface and shape into 9" log. Place in lightly greased 9" x 5" pan. Cover and let rise 40 to 60 minutes, until crowned 1" over rim of pan.

Bake in preheated 350°F oven 30 to 40 minutes, until golden brown and internal temperature registers 190°F on digital thermometer. Cool completely on rack.

**BEST IF USED BY:** 

<b>Nutrition</b>	Facts
about 22 servings pe	er container
Serving size	1/3 cup (40g)
	cap (10g)
Amount per serving	
Calories	<u> 150</u>
% Daily Value*	
Total Fat 2g	3 %
Saturated Fat 0g	0 %
Trans Fat 0g	_
Cholesterol 0mg	0 %
Sodium 0mg	0 %
Total Carbohydrate 28g	10 %
Dietary Fiber 7g	25 %
Total Sugars 1g	
Includes 0g Added Sug	gars 0 %
Protein 5g	
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 2mg	10%
Potassium 161mg	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 Grain Barley Flakes, Whole Oats, Whole Rye Chops, Malted Wheat Flakes, Rye Flakes, Millet, Quinoa Flakes.

**CONTAINS:** Wheat.

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

Store cool and dry.

#### DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.

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

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