

**100%
EMPLOYEE-OWNED**



We are 100% employee-owned and operated by a group of over 300 passionate bakers.

Certified Corporation We're a Certified B Corp — one of 3,200 companies that are committed to using the power of business as a force for social and environmental good. We leverage profit to create a positive impact for people, community, and the environment.

BAKER'S HOTLINE **WE'RE HERE TO HELP**
Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

*** Why gluten-forming protein matters in flour:** The amount of gluten-forming protein in flour determines the final structure of your baked goods. Higher protein flour creates more gluten, for a chewier structure, while lower protein flour creates less, for a delicate, finer crumb.

100% EMPLOYEE-OWNED



11.7%
GLUTEN-FORMING
PROTEIN CONTENT*

UNBLEACHED
**ALL-PURPOSE
FLOUR**

WHEAT TYPE	100% U.S. Hard Red Wheat Grown on American Farms
PROTEIN CONTENT	11.7% — A versatile flour to suit all your baking needs
IDEAL FOR CAKES, COOKIES, BREAD, BROWNIES, PANCAKES & MORE	



NET WT 5 LBS (2.27kg)



UNBLEACHED
**ALL-PURPOSE
FLOUR**

100% EMPLOYEE-OWNED



Nutrition Facts

about 76 servings per container
Serving size 1/4 cup (30g)

Amount per serving
Calories 110
% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 23g	8%
Dietary Fiber <1g	3%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	6%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

*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: Unbleached Hard Red Wheat Flour, Malted Barley Flour.

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

SAFE HANDLING INSTRUCTIONS:
Raw flour is not ready-to-eat and must be thoroughly cooked or baked before eating to prevent illness from bacteria in the flour. Do not eat or play with raw dough; wash hands, utensils, and surfaces after handling. After opening, keep cool and dry in a sealed container. Freeze for prolonged storage.

01050_152_8_6_0820

RAISE YOUR
FLOUR IQ



BAKING WITH ALL-PURPOSE FLOUR

Our all-purpose flour is milled to be the ultimate versatile pantry staple; ideal for everything from pancakes, breads, and muffins to cakes, pie crust, and cookies.

QUALITY & CONSISTENCY

Delicious results, every time! We test bake (yum!) our flour to ensure it meets our strict standards — the strictest in the industry.

NEVER BLEACHED, NEVER BROMATED®

Our flours contain no bleach, no bromate, and no artificial preservatives of any kind.

100% AMERICAN GROWN

We support American farmers who produce the best, highest-quality wheat. All of our wheat flour is grown and milled in the United States.

FOR CONSISTENT RESULTS

We recommend weighing ingredients.
1 cup of All-Purpose Flour = 120g

KINGARTHURBAKING.COM
100% SATISFACTION GUARANTEED
100% COMMITTED TO QUALITY



OUR QUALITY PROMISE

Flour this good doesn't happen by accident. With expertise and experience from field to bag, we craft our flour with care and a commitment to help you bake your best.

OUR FAVORITE CHOCOLATE CHIP COOKIES

- 16 tablespoons (227g) unsalted butter
- 1 cup (198g) granulated sugar
- 1 cup (213g) brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 1/2 cups (248g) rolled oats, quick-cooking or old-fashioned
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 3/4 cups (454g) chocolate chips
- 1/2 to 1 cup (85g to 170g) chopped nuts, optional

- Preheat the oven to 375°F. Lightly grease (or line with parchment) two or more baking sheets.
- Beat together the butter and sugars, then beat in the eggs and vanilla.
- Grind the oats in a blender or food processor until they've turned to a coarse powder; add to the sugar mixture along with the flour, baking powder, baking soda, salt, chips, and nuts. Mix just until thoroughly combined.
- Drop the dough by tablespoonfuls onto the prepared baking sheet. Leave about 1 1/2" between each ball of dough; the cookies will spread.
- Bake the cookies for 14 to 15 minutes, or until they're very lightly browned. Remove them from the oven and cool right on the pans or cooling rack.

Yield: about 5 dozen medium-size cookies.

SAY NO TO RAW DOUGH: Flour is a raw ingredient. Bake fully before enjoying.



PLEASE RECYCLE



0 71012 01050 9