

> 100% EMPLOYEE OWNED



GLUTEN-FREE BREAD FLOUR



1:1 SUBSTITUTE
SEE BAKER'S TIPS
ON BACK

GREAT FOR
SOURDOUGH
SWEET BREADS
& ROLLS

NET WT 32 OZ (2 LBS) 907g



HOW TO BAKE WITH IT

As if by magic, all your favorite breads can be made gluten-free with this versatile flour.

- Enjoy gluten-free versions of classic yeasted recipes like sourdough boules, bagels, cinnamon rolls, and burger buns. For baker-tested recipes using this flour, visit BakeWith.Us/GlutenFreeBread
- Substitute this flour 1:1 (by volume or weight) in bread recipes that call for wheat flour. Add 2 to 3 tablespoons more liquid per cup of flour used in your recipe.
- Mix dry ingredients with liquids and rest dough for 20 minutes before kneading. This method (autolyse) makes dough firmer and easier to handle.
- Dough made with Gluten-Free Bread Flour will rise about 50% faster than usual. Preheat your oven early and bake for longer; add an extra 5 to 15 minutes depending on the bread.

GLUTEN-FREE DUTCH-OVEN ARTISAN BREAD

MAKES 1 LOAF

YOU'LL NEED

STARTER

- $\frac{3}{4}$ CUP (170g) WATER, LUKEWARM (100°F)
- $\frac{1}{4}$ TEASPOON ACTIVE DRY OR INSTANT YEAST
- $\frac{3}{4}$ CUP (90g) KING ARTHUR GLUTEN-FREE BREAD FLOUR

DOUGH

- ALL THE STARTER (FROM LEFT)
- $\frac{3}{4}$ CUP (170g) WATER, LUKEWARM (100°F)
- $\frac{1}{2}$ TEASPOON ACTIVE DRY OR INSTANT YEAST
- 2 TEASPOONS GRANULATED SUGAR
- $1\frac{3}{4}$ CUPS (210g) KING ARTHUR GLUTEN-FREE BREAD FLOUR
- 1 TEASPOON SALT

DIRECTIONS

1. **MIX** starter ingredients until combined; some lumps are OK. Cover and set aside for 2 to 24 hours, at room temperature.
2. **COMBINE** dough ingredients and mix until smooth and sticky. If mixing by hand, some lumps are OK. Cover and set aside for 20 minutes.
3. **FOLD** and press the dough over on itself on an oiled surface, about 5 to 6 times. Cover and let rise for 40 more minutes or until dough is puffy.
4. **PREHEAT** oven to 450°F with an uncovered Dutch oven inside. Knead 5 to 6 times then loosely shape into a round. Place seam-side up in a floured brotform or towel-lined bowl. Let rise 30 to 45 minutes or until puffy.
5. **FLIP** onto a piece of parchment; cut slashes (score) the top. Use parchment to lift dough into preheated pot.
6. **BAKE** for 40 minutes with the lid on, uncover, then continue baking for 20 to 30 minutes more or until deep brown. Cool completely on a rack before slicing.

BEST IF BAKED BY:



GLUTEN-FREE WHEAT STARCH

This flour contains Gluten-Free Wheat Starch for the taste and texture of traditional bread. To learn more and to discover our favorite recipes and tips, scan the QR code or visit BakeWith.Us/GlutenFreeBread

Nutrition Facts

30 servings per container	
Serving size	1/4 cup (30g)
Amount per serving	
Calories	100
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 30mg	1%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 0mg	0%
Potassium 9mg	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: Gluten-Free Wheat Starch*, Corn Starch, Cellulose and Psyllium Fiber Blend, Sorghum Flour, Pea Protein, Xanthan Gum, Enzymes.

CONTAINS: Wheat.

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

*The wheat starch has been processed to allow this food to meet the Food and Drug Administration (FDA) requirements for gluten-free foods.

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.

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