



VERMONT CHEDDAR BREAD MIX

> 100% EMPLOYEE OWNED

VERMONT CHEDDAR BREAD MIX

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MAKES 1 LOAF, 16 DINNER ROLLS, OR 12 SANDWICH ROLLS

This box contains bread mix and yeast packet.

YOU'LL NEED

- 2 TABLESPOONS BUTTER, SOFTENED OR VEGETABLE OIL
- 1 1/4 CUPS WATER, WARM
- 1 YEAST PACKET, INCLUDED

DIRECTIONS

- 1. COMBINE** mix, butter or oil, water, and yeast. Mix and knead by hand or mixer for 5 to 10 minutes, adding more water if needed, 1 teaspoon at a time. Dough should be tacky to the touch, smooth and elastic, and spring back when touched lightly with a floured finger. Dough may also be made in a bread machine set on the dough cycle.
- 2. PLACE** in a lightly greased bowl, turning to coat on all sides. Let rise, covered, for 1 to 2 hours, until puffy. Shape into a loaf and place in lightly greased 9" x 5" loaf pan. Cover and let rise 30 to 90 minutes, depending on warmth of kitchen, until crowned about 1" over rim of pan.
- 3. BAKE** in preheated 350°F oven for 35 to 45 minutes, until golden brown. Cool completely on a rack.

BREAD MACHINE DIRECTIONS: Place ingredients into bucket, program for basic or white bread, 1 1/2-lb. loaf, light crust, and press start. After about 10 minutes of kneading, add additional water or flour as necessary to produce a smooth, soft dough. Allow machine to complete its cycle.

DINNER ROLLS:

Divide dough into 16 pieces and roll into balls. Place in lightly greased 9" x 13" pan or two 9" round pans. Cover and let rise until nearly doubled, about 40 minutes. Bake in a preheated 350°F oven for 20 to 22 minutes, until golden brown.

For guidelines on baking at high altitude, visit: BakeWith.Us/Altitude

SANDWICH ROLLS:

Divide dough into 12 pieces and roll into balls. Place on greased sheet pan, flattening lightly. Cover and let rise until nearly doubled, about 40 minutes. Bake in a preheated 350°F oven for 20 to 22 minutes, until golden brown.



BAKING WITH JOY SINCE 1790

Baking is about making something special and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.



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VERMONT CHEDDAR BREAD MIX



NET WT 18.25 OZ (1 LB 2.25 OZ) 517g

SERVING SUGGESTION

WITH
CHEDDAR
CHEESE
POWDER

MAKES
ROLLS &
BREAD

Nutrition Facts

14 servings per container

Serving size 1/4 cup mix (37g)

Calories	Mix		Prepared	
	140		150	
	% Daily Value*		% Daily Value*	
Total Fat	1.5g	2%	3g	3%
Saturated Fat	1g	5%	2g	10%
Trans Fat	0g		0g	
Cholesterol	5mg	2%	10mg	3%
Sodium	390mg	17%	390mg	17%
Total Carbohydrate	25g	9%	25g	9%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	2g		2g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	5g		5g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	50mg	4%	50mg	4%
Iron	0.4mg	2%	0.4mg	2%
Potassium	100mg	2%	100mg	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.

INGREDIENTS: BREAD MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), SEMOLINA FLOUR (DURUM WHEAT), CHEDDAR CHEESE [(PASTEURIZED MILK, SALT, CHEESE CULTURES, ENZYMES) WHEY, BUTTERMILK, SALT], NATURAL FLAVORS, NATURAL CHEESE FLAVOR, SEA SALT. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: MILK, WHEAT.

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 MIX, DOUGH, OR BATTER.



how2recycle.info

VERMONT CHEDDAR
BREAD MIX
212567



BEST IF BAKED BY:

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