



# VERMONT CHEDDAR BREAD MIX

## VERMONT CHEDDAR BREAD

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

- 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.
- 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.
- 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](http://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.



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## VERMONT CHEDDAR BREAD MIX



WITH  
CHEDDAR  
CHEESE  
POWDER

MAKES  
ROLLS &  
BREAD

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

SERVING  
SUGGESTION

### VERMONT CHEDDAR BREAD MIX

## Nutrition Facts

14 servings per container  
Serving size 1/4 cup mix (37g)

	Mix		Prepared	
	Amount	% Daily Value*	Amount	% Daily Value*
<b>Calories</b>	<b>140</b>		<b>150</b>	
<b>Total Fat</b>	1.5g	2%	3g	3%
Saturated Fat	1g	5%	2g	10%
Trans Fat	0g		0g	
<b>Cholesterol</b>	5mg	2%	10mg	3%
<b>Sodium</b>	390mg	17%	390mg	17%
<b>Total Carbohydrate</b>	25g	9%	25g	9%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	2g		2g	
Incl. Added Sugars	0g	0%	0g	0%
<b>Protein</b>	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.

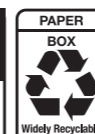
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For information on allergens and cross-contact prevention, visit:  
[KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

### VERMONT CHEDDAR BREAD MIX

BEST IF BAKED BY:



[how2recycle.info](http://how2recycle.info)

400552



100% recycled fiber with a minimum of 35% post-consumer content.