

The delicious flavor of sharp cheddar cheese in easy-to-use powdered form. Add to cracker and bread doughs for a wonderfully cheesy variation, sprinkle on top of popcorn, or make a quick and easy homemade mac and cheese.

For mac and cheese:

Cook 1 ½ cups (6 ounces) pasta until tender. Drain well and return to pot. Add ½ cup cheese powder, 2 to 4 tablespoons butter, and ¼ cup milk; mix well.

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Better Cheddar

CHEESE POWDER

NET WT 8 OZ (227g)

STORE COOL AND DRY.

BEST IF USED BY

NUTRITION FACTS SERVINGS 16,
SERV. SIZE 2 TBSP (14G), AMOUNT PER SERVING:
CALORIES 70, **TOTAL FAT 4G** (5% DV), **SAT. FAT 2G** (11% DV), **CHOLEST. 15MG** (5% DV), **SODIUM 580MG** (25% DV), **TOTAL CARB. 4G** (1% DV), **TOTAL SUGARS 3G**, **PROTEIN 4G**, **CALCIUM 130MG** (10% DV), **POTAS. 110MG** (2% DV). NOT A SIGNIFICANT SOURCE OF TRANS FAT, FIBER, ADDED SUGARS, VIT. D AND IRON. % DV = % DAILY VALUE

INGREDIENTS: PASTEURIZED MILK, SALT, CHEESE CULTURES, ENZYMES, WHEY, BUTTERMILK, SALT, SILICON DIOXIDE (ANTI-CAKING AGENT), DISODIUM PHOSPHATE (PROCESSING AID).

CONTAINS: MILK.

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