

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.

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

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