



Regenerative agriculture seeks to restore and sustain natural resources through a range of practices that focus on supporting healthy soil, ecosystems, and farming communities.

The heart of our business is flour, and we ensure our values are reflected in how our wheat is grown, harvested, and milled. That's why by 2030, we aim to have 100% of King Arthur flour sourced from regeneratively grown wheat.



Learn more about regenerative farming and get recipe ideas: BakeWith.Us/GrainsForGood

REGENIFIED™ VERIFICATION

Regenified is a mark of confidence. It rewards farmers for their ongoing commitment to regenerative principles and practices, which advance biodiversity, soil health, water quality, and ecosystem resilience, all while maintaining harmony with nature.

TEXTURE & FLAVOR

King Arthur's Climate Blend gives baked goods a rich, nutty flavor, and tender texture that is perfect for bread, muffins, cookies, and more.

BAKER'S HOTLINE

Call or chat online with our experienced bakers. 855-371-BAKE (2253) KingArthurBaking.com/Bakers-Hotline



how2recycle.info



NET WT 32 OZ
(2 LBS) 907g



WHOLE WHEAT FLOUR BLEND



REGENERATIVELY-GROWN
CLIMATE BLEND™ THAT CAN HELP
RESTORE SOIL HEALTH

Nutrition Facts

about 27 servings per container
Serving size 1/4 cup (33g)

Amount per serving
Calories 110

	% Daily Value*
Total Fat 0.5g	1%
Sodium 0mg	0%
Total Carbohydrate 24g	9%
Dietary Fiber 4g	14%
Protein 4g	
Iron 1mg	6%
Potassium 124mg	2%

Not a significant source of saturated fat, trans fat, cholesterol, total sugars, added sugars, vitamin D and calcium.

*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: Hard Red Wheat, Perennial Wheat.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
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SAFE HANDLING INSTRUCTIONS:
Raw flour is not ready-to-eat and must be thoroughly cooked or baked before eating to prevent illness from bacteria in the flour. Do not eat or play with raw dough; wash hands, utensils, and surfaces after handling. After opening, keep cool and dry in a sealed container. Freeze for prolonged storage.

REGENERATIVELY-GROWN CLIMATE BLEND™ MADE FROM WHOLE WHEAT FLOUR

This whole wheat flour is an innovative blend of unique wheat varieties grown using regenerative practices that allow farmers to reduce tilling, replant less often, and improve soil health.

CLIMATE BLEND WHOLE GRAIN MUFFINS

- 2 ¼ cups (259g) King Arthur Climate Blend Flour
- ½ cup (106g) light brown sugar, packed
- 2 teaspoon baking powder
- ½ teaspoon salt
- 1 cup (100g) grated apple or carrot
- 1 ¼ cups (284g) milk
- 2 large eggs
- ¼ cup (50g) vegetable oil or (57g) unsalted butter, melted
- ½ cup (57g) chopped walnuts or pecans, optional

1. Preheat the oven to 425°F. Lightly grease a standard 12-cup muffin pan or line with greased baking cups.
2. In a large bowl, whisk together the dry ingredients.
3. In a separate large mixing bowl, combine the grated apple or carrot, milk, eggs, and oil. Add the dry ingredients to the wet ingredients along with the nuts. Stir together until no dry streaks remain.
4. Divide batter evenly among the wells (they will be mostly full).
5. Bake for 13 to 16 minutes. Let cool slightly, then serve warm.

Baker's Tip: For variety, add up to 1 ½ cups of mix-ins (dried fruit, chocolate chips, or, for a savory treat, grated cheese and diced ham) to the batter.

Yield: 12 muffins

SAY NO TO RAW DOUGH
Flour is a raw ingredient.
Bake fully before enjoying.

KINGARTHURBAKING.COM
100% SATISFACTION GUARANTEED
100% COMMITTED TO QUALITY



WHOLE WHEAT
FLOUR BLEND
REGENERATIVELY-GROWN
CLIMATE BLEND

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