

100% EMPLOYEE OWNED



BAKER'S
Special Dry Milk



For higher rising breads that stay fresh longer.

Ⓢ NET WT 12 OZ (340g)

Baker's Special Dry Milk

To replace milk in recipes, use 1 cup of water and add ¼ cup Baker's Special Dry Milk to dry ingredients. Will not reconstitute.

Classic White Sandwich Bread MAKES 1 LOAF

- 1¼ to 1½ cups (284g to 340g) water, lukewarm*
- 1 heaping tablespoon (32g) honey
- 2¼ teaspoons instant yeast
- 1¼ teaspoons salt
- 2 tablespoons (28g) butter, softened
- 4 cups (480g) King Arthur Unbleached All-Purpose Flour
- ½ cup (37g) Baker's Special Dry Milk

*Use lesser amount in summer or humid climates, greater amount in winter or drier climates.

DIRECTIONS

Mix and knead dough ingredients by hand, mixer, bread machine, or food processor until smooth and elastic.

Place in lightly greased bowl. Cover and let rise 60 to 90 minutes, until quite puffy, though not necessarily doubled in size.

Gently deflate and shape into 9" log. Place in lightly greased 9" x 5" or 10" x 5" loaf pan. Cover and let rise 60 to 90 minutes, until crowned 1" to 1½" over rim of pan.

Bake in preheated 350°F oven for 20 minutes. Tent lightly with aluminum foil, and bake for an additional 15 to 20 minutes, until golden brown. A digital thermometer inserted into center will read 195°F to 200°F.

Remove from pan and allow to cool completely before slicing.

BEST IF USED BY:

Nutrition Facts

12 servings per container
Serving size 1/4 cup (28g)

Amount per serving
Calories 100

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 10mg 3%

Sodium 110mg 5%

Total Carbohydrate 14g 5%

Dietary Fiber 0g 0%

Total Sugars 13g

Includes 0g Added Sugars 0%

Protein 10g

Vitamin D 0mcg 0%

Calcium 320mg 25%

Iron 0mg 0%

Potassium 480mg 10%

*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: NONFAT DRY MILK.

CONTAINS: MILK.

DISTRIBUTED BY

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

Store cool and dry.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

BAKER'S 855-371-BAKE (2253)
HOTLINE KingArthurBaking.com/Bakers-Hotline

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