

> 100% EMPLOYEE OWNED <



PULL-APART
GARLIC BREAD
MIX KIT

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NEW!



PULL-APART
GARLIC BREAD
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PERFECTLY EASY AND OH-SO CHEESY

MAKES ONE 8" SQUARE PAN OR 9" ROUND GARLIC BREAD

In just about an hour, you can create this tender pull-apart bread filled with cheese and buttery goodness — a delightful accompaniment to any meal.



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YOU'LL NEED

DOUGH

- 1 YEAST PACKET, INCLUDED
- 1 CUP (227g) WATER, HOT (115°F to 120°F)
- 2 TABLESPOONS (28g) UNSALTED BUTTER, MELTED

TOPPING

- 6 TABLESPOONS (85g) UNSALTED BUTTER, MELTED
- 1 GARLIC BREAD SEASONING PACKET, INCLUDED
- 1/2 CUP (113g) SHREDDED MOZZARELLA, CHEDDAR, OR GOUDA, OPTIONAL

BAKING WITH JOY
SINCE 1790

Turn the ordinary into extraordinary with our tried-and-true mixes, crafted from cherished recipes to infuse joy into every baking endeavor. From side dishes to entrées, our mixes hold the key to quick, easy, and delicious success.

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DIRECTIONS

1. **COMBINE** mix, yeast, water, and 2 tablespoons (28g) melted butter until soft, shaggy dough forms. Knead dough until smooth on a lightly floured surface, about 1 to 2 minutes.
2. **DIVIDE** dough into 24 pieces (about 28g each), roll into balls, and place in greased 8" square or 9" round pan. Cover and let rise for 15 minutes, then stir together melted butter for topping with garlic bread seasoning. Meanwhile, preheat oven to 375°F.
3. **POUR** butter mixed with seasoning over dough, cover, and let rise for 15 minutes more, until puffy. Sprinkle with cheese, if desired.
4. **BAKE** for 22 to 28 minutes or until golden brown and cheese is melted. Cool for 10 minutes. Serve warm.



MIX IT UP WITH
SKY-HIGH GARLICKY HERB BISCUITS

These buttery biscuits are packed with herby, garlicky seasoning and cheese. For the recipe: [BakeWith.Us/MixItUp](https://www.kingarthurbaking.com/recipes/bake-with-us/mix-it-up)



BAKER'S TIPS:



Notice those grams (g) in the ingredients? Those are for baking with a scale!

Weighing your ingredients is like having a superpower — it means more accurate results plus fewer dishes to clean.

Prefer to use a mixer or a different pan? Follow the QR code on back for more tips, techniques, and recipe inspiration.



WE'RE HERE TO HELP.
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[KingArthurBaking.com/](https://www.kingarthurbaking.com/)
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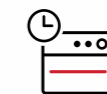


We're committed to using the power of business as a force for social and environmental good.

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NET WT 15.25 OZ (432g)



READY IN
1 HOUR

INCLUDES
PULL-APART BREAD MIX
YEAST PACKET
GARLIC BREAD SEASONING

JUST ADD
WATER & BUTTER

Nutrition Facts

8 servings per container
Serving size 1/3 cup mix (54g)

	Mix	Prepared
Calories	190	300
	% Daily Value*	% Daily Value*
Total Fat	0.5g 1%	12g 15%
Saturated Fat	0g 0%	7g 35%
Trans Fat	0g	0g
Cholesterol	0mg 0%	30mg 10%
Sodium	540mg 23%	540mg 23%
Total Carbohydrate	39g 14%	40g 15%
Dietary Fiber	2g 7%	2g 7%
Total Sugars	1g	1g
Incl. Added Sugars	1g 2%	1g 2%
Protein	7g	7g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	27mg 2%	30mg 2%
Iron	1mg 6%	1mg 6%
Potassium	135mg 2%	139mg 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), INACTIVE YEAST, SEA SALT, BROWN SUGAR. GARLIC BREAD SEASONING PACKET: DEHYDRATED GARLIC AND ONION, NATURAL CHEESE FLAVOR (WHEY, MALTODEXTRIN, BUTTERMILK, NATURAL PARMESAN CHEESE FLAVOR, SALT), SEA SALT, SPICES, MALTODEXTRIN, TURMERIC, PAPRIKA, NATURAL FLAVOR. YEAST PACKET: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: MILK, WHEAT.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | [KingArthurBaking.com](https://www.kingarthurbaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](https://www.kingarthurbaking.com/allergen-program)

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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BEST IF BAKED BY:



how2recycle.info

