

ALL-PURPOSE BAKING MIX

Our All-Purpose Baking Mix uses simple, wholesome ingredients to help you make delicious baked goods — from pancakes, waffles, and biscuits to cookies, cakes, and doughnuts — in a snap.

HOW TO BAKE WITH IT

- ➤ Make it your way! Customize your baking by choosing your preferred ingredients: Use dairy milk and butter or, if you're looking for vegan-friendly baked goods, use plant-based milk and a butter substitute.
- ➤ To use King Arthur's Baking Mix in other baking mix recipes, add 1 tablespoon of liquid fat (like melted butter, vegetable oil, or coconut oil) for every 1 cup (120g) of baking mix, in addition to any fat called for in the recipe.

QUICK-AND-EASY PANCAKES OR WAFFLES

MAKES 5 TO 6 PANCAKES OR ABOUT 4 STANDARD WAFFLES

YOU'LL NEED

- 1 CUP (120g) KING ARTHUR ALL-PURPOSE BAKING MIX
- 3/4 CUP (170g) MILK OR PLANT-BASED MILK
- 1 LARGE EGG
- 1 TABLESPOON OIL OR BUTTER, MELTED*

*FOR WAFFLES: Increase oil or melted butter to 2 tablespoons. Cook batter in a waffle iron according to manufacturer's instructions.

DIRECTIONS

- 1. PREHEAT griddle or frying pan over medium heat.
- 2. WHISK together all the ingredients; a few small lumps are OK. Rest batter for 5 minutes until griddle/pan is hot. Grease lightly with vegetable oil or nonstick spray.
- 3. POUR about ¼ cup of batter per pancake onto the hot surface. Flip pancakes once bubbles form, about 2 minutes. Cook second side until golden brown, an additional 1 to 2 minutes. Serve hot.



MORE THAN 10 EASY-TO-MAKE RECIPES

Visit BakeWith.Us/AllPurposeBakingMix to see all the recipes.

BEST IF BAKED BY:





FOLLOW US!

@KINGARTHURBAKING

KINGARTHURBAKING.COM



Nutrition Facts

About 28 servings per container

Serving size 1/3 cup (40g)

Amount per serving

Calories

120

6%

2%

	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 350mg	15%
Total Carbohydrate 27g	10%
Dietary Fiber 6g	21%
Total Sugars 2g	
Includes 2g Added Sug	ars 4%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 162mg	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: Unbleached Wheat Flour, Sugar, Baking Powder (baking soda, calcium acid pyrophosphate, monocalcium phosphate anhydrous), Sea Salt.

CONTAINS: Wheat.

DISTRIBUTED BY

Iron 1ma

Potassium 82mg

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

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.



BAKER'S

WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

855-371-BAKE (2253) KingArthurBaking.com/Bakers-Hotline



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