

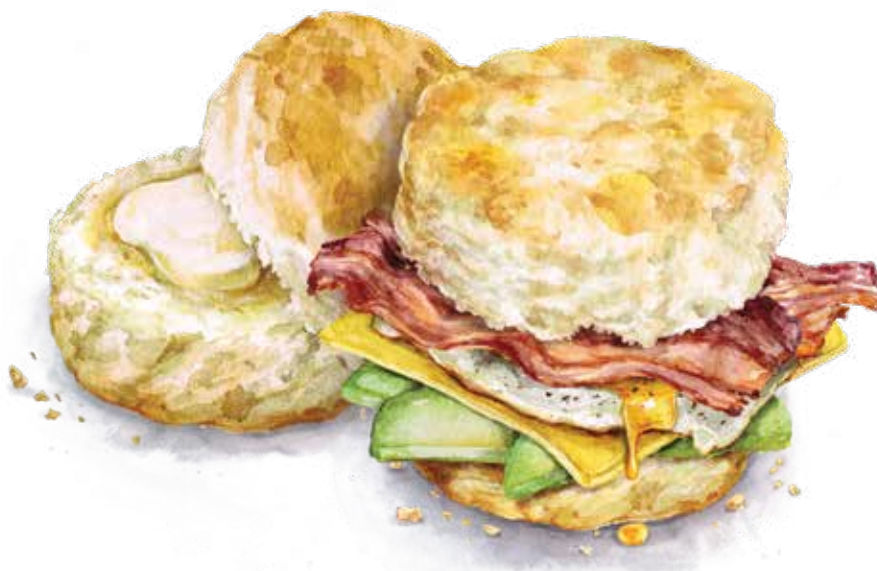
SPECIALTY FLOUR

100% EMPLOYEE OWNED



BUTTERMILK
Biscuit Flour
BLEND

MADE WITH REAL BUTTERMILK FOR TENDER, FLAKY BISCUITS



NET WT 40 OZ (2 LBS 8 OZ) 1.13 kg

One bag makes over 35 buttermilk biscuits.

Buttermilk Biscuit Flour Blend

Made with real buttermilk, our biscuit flour is perfect for making flaky, tender, bakery-quality biscuits at home.

To use in biscuit recipes calling for all-purpose flour: For every 1 cup (120g) flour, replace with 1 cup plus 1 tablespoon (117g) Biscuit Flour. Omit salt and baking powder.

OUR RECIPE FOR

3-Ingredient Buttermilk Biscuits

Dough

2½ cups (248g) Buttermilk Biscuit Flour Blend

6 tablespoons (85g) butter, cold; cut into ½" cubes

¾ cup (152g) milk, cold

Topping (optional)

1 tablespoon (14g) butter, melted; for brushing

flaky salt, for sprinkling

- Preheat oven to 450°F with rack in upper third. Line baking sheet with parchment or lightly grease.
- Place Biscuit Flour in a medium bowl. Add butter, tossing to coat in flour. Work butter into flour until unevenly crumbly.
- Add milk, then use a flexible spatula to gently mix until a soft, sticky dough forms (sticky dough makes moist biscuits). If dough seems dry, add 1 teaspoon milk. If dough is excessively wet, add 1 teaspoon flour.
- Transfer dough to well-floured surface, then sprinkle with more flour. Press to flatten dough to roughly 1" thick, then fold dough over onto itself; rotate a quarter turn. Repeat the flattening, folding, and turning process 3 more times to create flaky layers.
- Lightly flour dough's surface once again, then roll or pat into a 5½" square about 1" thick.
- With a floured 2" round cutter, cut out biscuits, dipping cutter in flour between each. Reroll scraps and repeat until all dough is used.
- Place biscuits onto prepared baking sheet 1" apart.
- Bake for 9 to 13 minutes, until golden brown.
- Immediately brush with melted butter and sprinkle with flaky salt. Serve warm.

Yield: about nine 2" biscuits.



More Biscuits to Make

Biscuits are not one size fits all. We have you covered with recipes for drop biscuits, cream biscuits, and biscuits of all shapes and sizes! Visit BakeWith.Us/BiscuitFlour to see all the recipes.



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BEST IF USED BY:

Nutrition Facts

About 37 servings per container
Serving size 1/4 cup (30g)

Amount per serving

Calories 100

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 270mg 12%

Total Carbohydrate 22g 8%

Dietary Fiber 1g 4%

Total Sugars 1g

Includes 1g Added Sugars 2%

Protein 2g

Vitamin D 0mcg 0%

Calcium 100mg 8%

Iron 0.3mg 2%

Potassium 30mg 0%

*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 Soft Wheat Flour, Buttermilk Powder, Baking Powder (baking soda, calcium acid pyrophosphate, monocalcium phosphate), Salt.

CONTAINS: Milk, Wheat.

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

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.



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Corporation

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