

100%
EMPLOYEE OWNED



EVERYTHING A BAKER NEEDS — Scan to shop premium ingredients, mixes, tools, bakeware, and more! Visit us at [Shop.KingArthurBaking.com](https://shop.kingarthurbaking.com)



100% SATISFACTION GUARANTEED
100% COMMITTED TO QUALITY



WE'RE HERE TO HELP — Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
[KingArthurBaking.com/Bakers-Hotline](https://kingarthurbaking.com/bakers-hotline)



WE'RE A CERTIFIED B CORP — We are committed to using the power of business as a force for social and environmental good. Learn more at BCorp.com



UNBLEACHED ALL-PURPOSE FLOUR

WHEAT TYPE	100% U.S. Hard Red Wheat Grown on American Farms
PROTEIN CONTENT	11.7% — A versatile flour to suit all your baking needs
IDEAL FOR CAKES, COOKIES, BREAD, BROWNIES, PANCAKES & MORE	



NET WT 5 LBS (2.27kg)



UNBLEACHED
ALL-PURPOSE
FLOUR
100% EMPLOYEE OWNED



Nutrition Facts

about 76 servings per container
Serving size 1/4 cup (30g)

Amount per serving
Calories 110

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 23g 8%

Dietary Fiber <1g 3%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 4g 6%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 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 Hard Red Wheat Flour, Enzyme.

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

Enzyme added for improved yeast baking performance.
Not derived from animal products.

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.

RAISE YOUR FLOUR IQ



BAKING WITH ALL-PURPOSE FLOUR

Our all-purpose flour is milled to be the ultimate versatile pantry staple; ideal for everything from pancakes, breads, and muffins to cakes, pie crust, and cookies.

QUALITY & CONSISTENCY

Delicious results, every time! We test bake (yum!) our flour to ensure it meets our strict standards — the strictest in the industry.

NEVER BLEACHED, NEVER BROMATED®

Our flours contain no bleach, no bromate, and no artificial preservatives of any kind.

100% AMERICAN GROWN

We support American farmers who produce the best, highest-quality wheat. All of our wheat flour is grown and milled in the United States.

FOR CONSISTENT RESULTS

We recommend weighing ingredients.
1 cup of All-Purpose Flour = 120g

*** Why gluten-forming protein matters in flour:**
The amount of gluten-forming protein in flour determines the final structure of your baked goods. Higher protein flour creates more gluten, for a chewier structure, while lower protein flour creates less, for a delicate, finer crumb.

OUR QUALITY PROMISE

Flour this good doesn't happen by accident. With expertise and experience from field to bag, we craft our flour with care and a commitment to help you bake your best.

OUR FAVORITE CHOCOLATE CHIP COOKIES

16 tablespoons (227g) unsalted butter, softened
1 cup (198g) granulated sugar
1 cup (213g) brown sugar, packed
2 large eggs
2 teaspoons vanilla extract
2½ cups (223g) rolled oats, old-fashioned or quick-cooking
2 cups (240g) King Arthur Unbleached All-Purpose Flour
1 teaspoon baking powder
1 teaspoon baking soda
¼ teaspoon salt
2¼ cups (454g) chocolate chips
½ to 1 cup (85g to 170g) chopped nuts, optional

1. Preheat the oven to 375°F.
2. Beat together butter and sugars, then beat in eggs and vanilla.
3. Grind oats to a coarse powder using a blender or food processor; add to sugar mixture along with flour, baking powder, baking soda, salt, chips, and nuts. Mix until combined.
4. Drop the dough by tablespoonfuls onto lightly greased or parchment-lined baking sheets. Leave about 1½" between each ball of dough.
5. Bake cookies for 14 to 15 minutes, or until they're lightly browned. Remove from oven and cool on a rack.

YIELD: about 5 dozen cookies

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