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EMPLOYEE OWNED



We are 100% employee owned and operated by a group of over 300 passionate bakers.

Certified
B
Corporation

We're a Certified B Corp — one of over 8,000 companies that are committed to using the power of business as a force for social and environmental good. We leverage profit to create a positive impact for people, community, and the environment. Learn more at [BCorp.com](https://www.bcorporation.net)

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

*** 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.

PAPER BAG

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MADE WITH
NON-ALUMINUM
BAKING POWDER

UNBLEACHED
SELF-RISING FLOUR

WHEAT TYPE	100% U.S. Soft Wheat Grown on American Farms
PROTEIN CONTENT	< 8.5% — Selected for Extra-Tender Baked Goods
IDEAL FOR BISCUITS, PANCAKES, AND MORE	



NET WT 5 LBS (2.27kg)



Nutrition Facts

about 81 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 0mg	0%
Sodium 330mg	15%
Total Carbohydrate 21g	8%
Dietary Fiber <1g	3%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 2g	4%
Vitamin D 0mcg	0%
Calcium 90mg	8%
Iron 0.5mg	2%
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 Soft Wheat Flour, Leavening (baking soda, sodium acid pyrophosphate, monocalcium phosphate), Salt.

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

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 SELF-RISING FLOUR

Praised for its creamy taste and lighter-than-air texture, this blend of low-protein soft wheat flour, non-aluminum baking powder, and a touch of salt yields extra-tender baked goods.

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 Self-Rising Flour = 113g

KINGARTHURBAKING.COM
100% SATISFACTION GUARANTEED
100% COMMITTED TO QUALITY



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.

SAVORY CHEDDAR CHEESE BISCUITS

2 cups (227g) King Arthur Unbleached Self-Rising Flour
4 ounces (113g) sharp cheddar cheese, freshly grated or diced (about 1 cup)
1 teaspoon black pepper, optional
¼ cup (10g) chopped chives, optional
1 cup (227g) heavy cream

- Preheat the oven to 425°F with a rack in the upper third.
- In a medium bowl, toss the flour with the cheese. Stir in the pepper and chives.
- Add the cream and stir to make a cohesive dough.
- Transfer the dough to a lightly floured work surface. Pat it into a disc ¾" to 1" thick.
- Use a 2" cutter to cut biscuits. Place them on an ungreased or parchment-lined baking sheet. Brush the tops with cream or milk.
- Bake the biscuits for 15 to 18 minutes, until golden brown. Remove them from the oven and serve immediately.

Yield: 12 to 17 medium (2") biscuits

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



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SELF-RISING FLOUR

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