

100%
EMPLOYEE OWNED



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



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.



how2recycle.org



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UNBLEACHED
BREAD FLOUR

12.7%
GLUTEN-FORMING
PROTEIN CONTENT*

WHEAT TYPE	100% U.S. Hard Red Wheat Grown on American Farms
PROTEIN CONTENT	12.7% — Selected for high-rising yeast breads
IDEAL FOR YEAST BREADS, PIZZA CRUST, ROLLS & MORE	



NET WT 5 LBS (2.27kg)



UNBLEACHED
BREAD FLOUR
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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://www.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 BREAD FLOUR

Higher in protein than most, our bread flour strengthens the rise — so your breads are lofty and perfectly textured every time. Try it for pizza crust, too.

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 Bread Flour = 120g

[KingArthurBaking.com](https://www.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.

ABSOLUTELY NO-KNEAD CRUSTY WHITE BREAD

5 cups (600g) King Arthur Unbleached Bread Flour
¼ teaspoon instant yeast
2½ teaspoons salt
2½ cups (605g) water, cool

- In a large bowl, stir together all of the ingredients. Cover the bowl and let the sticky dough rest at cool room temperature (about 68°F to 70°F) for 10 to 12 hours (overnight).
- Grease a 4 to 4½ quart round covered crock, Dutch oven, or casserole dish that's at least 4" deep. Spray the crock with non-stick vegetable oil spray, then sprinkle with cornmeal.
- Gently stir the dough to deflate it, then scoop it into the greased crock. Cover with the lid. Let the dough rest and expand for 1½ to 2 hours at cool room temperature. Peek at the dough; it should be very bubbly. If it's not noticeably bubbly, give it more time.
- Towards the end of the rising time, preheat the oven to 450°F.
- Bake the bread for 45 minutes with the lid on. Remove the lid and bake for an additional 5 to 10 minutes, until the top is deep golden brown. Remove the crock from the oven and turn the bread out onto a rack to cool.
- Store completely cool bread, well wrapped, at room temperature for several days. Freeze for longer storage.

Yield: 1 round loaf

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