

**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 4,000 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.

ORGANIC FLOUR

Our organic flour is grown without the use of synthetic pesticides or fertilizers. Instead, crops are maintained with sustainable farming practices. Our attention to sustainability and baking consistency is what makes us America's #1 organic wheat flour brand†.



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

† Based on Nielsen latest 52 week unit sales



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AMERICA'S
#1
ORGANIC
FLOUR BRAND†



UNBLEACHED
ALL-PURPOSE FLOUR

ORGANIC

100% ORGANIC HARD RED WHEAT GROWN ON AMERICAN FARMS

IDEAL FOR CAKES, COOKIES, BREAD, BROWNIES, PANCAKES & MORE



NET WT 5 LBS (2.27kg)



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	
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: Certified 100% Organic Unbleached Hard Red Wheat Flour, Enzyme.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
KingArthurBaking.com | 800-827-6836



CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL

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



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.

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

SAY NO TO RAW DOUGH

Do not eat raw dough. Flour is a raw ingredient. Bake fully before enjoying.



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

CHEWY CHOCOLATE CHIP COOKIE BARS

11 tablespoons (156g) unsalted butter
2 cups plus 2 tablespoons (454g) brown sugar, packed
1 teaspoon salt
1 teaspoon vanilla extract
3 large eggs
2 1/2 teaspoons baking powder
2 3/4 cups (330g) King Arthur Organic Unbleached All-Purpose Flour
3 cups (510g) chocolate chips, nuts, or a combination

1. Preheat oven to 350°F.
2. Melt butter and stir in brown sugar, then add salt and vanilla. Allow mixture to cool slightly, then beat in eggs. Scrape sides and bottom of bowl and beat again briefly.
3. Add baking powder and flour, stirring to combine. Stir in chips and/or nuts.
4. Scoop batter into greased 9" x 13" pan, spreading to edges.
5. Bake bars for 30 to 32 minutes, until they've risen and their top is shiny and golden. The center should look slightly underdone.
6. Remove bars from oven and press risen edges down. Let bars cool completely before cutting.

Yield: 24 bars

Baker's Tip: You might initially think these bars are underbaked, but once you let them cool completely (overnight is best), they're wonderfully chewy and moist.



Learn more about organic farming and get recipe ideas: BakeWith.Us/Organic



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