

— Norwich, Vermont —

PIZZA FLOUR BLEND

*We're big fans of
perfect pizza, so we
created a flour blend to
bring it to your kitchen.*



Our custom blend of durum and all-purpose flours has a touch of dough conditioner to yield the ideal crisp, chewy pizza crust every time. Durum flour adds flavor and color, dough conditioner makes it easier to handle and shape, and a bit of baking powder gives it extra rise and crispness. We'll leave the toppings up to you.

MAKE EVERY NIGHT PIZZA NIGHT

NET WT 48 OZ (3 LBS) 1.36kg

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Nutrition Facts

about 45 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 55mg 2%

Total Carbohydrate 22g 8%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 4g

Vitamin D 0mcg 0%

Calcium 50mg 4%

Iron 0.9mg 6%

Potassium 50mg 2%

*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: King Arthur Unbleached Flour (wheat flour, malted barley flour), Durum Wheat, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Inactive Yeast. **CONTAINS:** Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.

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OUR RECIPE FOR PERFECT PIZZA

- 3 1/4 cups King Arthur Pizza Flour Blend
- 1 tablespoon King Arthur Pizza Dough Flavor (optional)
- 1 1/4 teaspoons salt
- 2 tablespoons olive oil
- 1 1/4 cups warm water
- 2 teaspoons instant yeast

Combine ingredients in a medium-sized bowl. Mix and knead by hand, mixer, or bread machine, until smooth, adding additional water or flour as needed. For best flavor, allow dough to rise for 1 hour, but for pizza in a hurry, use dough immediately.

Turn dough out onto a lightly floured work surface. Divide and roll to desired size and thickness. Fit into a lightly greased or cornmeal-sprinkled pan. Allow to rise while preheating oven to 425°F.

Just before baking, prick dough and brush with olive oil. Bake for 6 to 8 minutes, until set and beginning to brown. Top as desired and bake until crust is golden and toppings bubbly, an additional 6 to 8 minutes (for thin crust pizzas), or 8 to 12 minutes (for thick crust pizza).

Yield: Dough for 2 thin-crust (1/4" to 3/8") 14" pizzas; OR 2 moderate-crust (1/2") 12" pizzas; OR 1 thick-crust (3/4" to 1") 14" pizza.