



POTATO FLOUR

Use for better texture and better keeping qualities in yeast bread. Add up to 1 tablespoon per cup of wheat flour called for in the recipe. Whisk potato flour into dry ingredients before adding liquid.

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NET WT 16 OZ (1 LB) 454g

King Arthur Flour | Norwich, Vermont 05055
KingArthurFlour.com | 800 827 6836

Nutrition Facts

15 servings per container
Serving size 3 tbsps (30g)

Amount per serving

Calories **110**

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 15mg 1%

Total Carbohydrate 25g 9%

Dietary Fiber 2g 7%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 2g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 0mg 0%

Potassium 300mg 6%

*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.

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Looking for recipes using this product?

Visit the recipe archives at KingArthurFlour.com

INGREDIENTS: Potato Flour.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

**DO NOT EAT RAW FLOUR,
DOUGH OR BATTER.**

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