

The delicious flavor of sharp cheddar cheese in easy-to-use powdered form. Add to cracker and bread doughs for a wonderfully cheesy variation, sprinkle on top of popcorn, or make a quick and easy homemade mac and cheese.

For mac and cheese:

Cook 1 1/2 cups (6 ounces) pasta until tender. Drain well and return to pot. Add 1/3 cup cheese powder, 2 to 4 tablespoons butter, and 1/4 cup milk; mix well.

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Better Cheddar

CHEESE POWDER

NET WT 8 OZ (227g)

STORE COOL AND DRY.

BEST IF USED BY

NUTRITION FACTS SERVINGS 16,
SERV. SIZE 2 TBSP (14G), AMOUNT PER SERVING:
CALORIES 70, TOTAL FAT 4.5G (6% DV), SAT. FAT
3G (14% DV), **CHOLEST.** 15MG (5% DV), **SODIUM**
680MG (29% DV), **TOTAL CARB.** 3G (1% DV), **TOTAL**
SUGARS 3G, **PROTEIN 4G**, CALCIUM 130MG (10%
DV). NOT A SIGNIFICANT SOURCE OF TRANS FAT,
FIBER, ADDED SUGARS, VIT. D, IRON AND POTAS.
% DV = % DAILY VALUE

INGREDIENTS VERMONT CHEDDAR CHEESE
(CULTURED MILK, SALT, ENZYMES), CHEDDAR
CHEESE (CULTURED MILK, SALT, ENZYMES),
WHEY, BUTTERMILK, SALT, DISODIUM
PHOSPHATE.

CONTAINS MILK.

KING ARTHUR BAKING COMPANY, INC.
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Produced on equipment that also processes wheat, eggs, soy,
almonds, hazelnuts, pecans, walnuts, and coconut.