



ALASKAN SOURDOUGH BREAD MIX

OUR SIGNATURE RECIPE FOR ALASKAN SOURDOUGH BREAD

YOU'LL NEED

1 *tablespoon vegetable oil* 1 *1/4 cups warm water* 1 *yeast packet (included)*

THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- 1 • **COMBINE** mix, oil, water and yeast.
- 2 • **MIX AND KNEAD** — by hand, mixer, or bread machine set on the dough cycle — for 5 to 10 minutes, adding more water if needed, 1 teaspoon at a time. Dough should be tacky to the touch, smooth and elastic, and springs back when touched lightly with a floured finger.
- 3 • **PLACE** in a lightly greased bowl, turning to coat on all sides. Let rise, covered, for 1 to 2 hours, until puffy.
- 4 • **DIVIDE** in half and shape into two log-shaped or round loaves. Place on a lightly greased or parchment lined baking sheet, and let rise, covered, until almost doubled in bulk, 30 minutes to 1 hour.
- 5 • **BAKE** in a preheated 425°F oven for 30 to 35 minutes, until golden brown.
- 6 • **COOL** completely on a rack.

BAKES 2 HAND-FORMED LOAVES

ALASKAN SOURDOUGH TRADITIONAL LOAF

After first rise, shape into a loaf and place in a lightly greased 9" x 5" loaf pan. Cover and let rise 30 to 90 minutes, depending on warmth of kitchen, until crowned about 1" over rim of pan. Bake in a preheated 350°F oven for 35 to 45 minutes, until golden brown. Cool completely on a rack.



BREAD MACHINE METHOD

Place ingredients into bucket. Program for basic or white bread, 1 1/2-lb. loaf, light crust. Press start. After 10 minutes of kneading, add additional water or flour as necessary to produce a smooth, soft dough. Allow machine to complete its cycle. Makes one 1 1/2-lb. to 2-lb. loaf.

OUR SIGNATURE RECIPE FOR ALASKAN SOURDOUGH BREAD MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.



Sourced non-GMO. Learn more at KingArthurBaking.com/non-gmo



OUR SIGNATURE RECIPES

BREAD MIX

Your favorite classic loaf made simple; bakes traditional, lightly tangy sourdough bread with a signature chewy crumb.

**•BAKE AN.
AMERICAN
CLASSIC**

Alaskan Sourdough



NET WT 19.25 OZ (1 LB 3.25 OZ) 546g ©

ALASKAN SOURDOUGH BREAD MIX

Nutrition Facts

15 servings per container
Serving size **1/4 cup mix (36g)**

	Mix	Prepared
Calories	130	140
	% Daily Value*	% Daily Value*
Total Fat	0g 0%	1.5g 2%
Saturated Fat	0g 0%	0g 0%
Trans Fat	0g	0g
Cholesterol	0mg 0%	0mg 0%
Sodium	250mg 11%	250mg 11%
Total Carbohydrate	27g 10%	27g 10%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	0g	0g
Incl. Added Sugars	0g 0%	0g 0%
Protein	4g	4g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	10mg 0%	10mg 0%
Iron	0.5mg 2%	0.5mg 2%
Potassium	60mg 2%	60mg 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: BREAD MIX: King Arthur Unbleached Flour (wheat flour, malted barley flour), Rye Sourdough (fermented rye flour, salt), Whole Rye Flour, Malt Vinegar (maltodextrin, malt vinegar), Sea Salt, Malt Extract. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Wheat.

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

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

100287M408G

210097



BEST IF BAKED BY:



Printed on 100% recycled (35% post-consumer) content. Please recycle.