



DARK PUMPERNICKEL BREAD MIX

OUR SIGNATURE RECIPE FOR DARK PUMPERNICKEL BREAD

YOU'LL NEED

- 2 tablespoons softened butter or vegetable oil
- 1 1/2 cups warm water
- 1 yeast packet (included)



THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- 1 • COMBINE** mix, butter or oil, water, and yeast. 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. It should spring back when touched lightly with a floured finger.
- 2 • LET** rise, covered, for 1 to 2 hours. Shape and place in a lightly greased 9" x 5" loaf pan.
- 3 • COVER** and let rise until crowned about 1" over rim of pan, 30 to 90 minutes, depending on warmth of kitchen.
- 4 • BAKE** in a preheated 350°F oven for 35 to 45 minutes, and the internal temperature reaches 190°F.
- 5 • COOL** completely on a rack.

BAKES 1 LOAF



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 DARK PUMPERNICKEL 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.

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OUR SIGNATURE RECIPES

BREAD MIX

A traditional dark rye yeasted loaf scented with molasses and caraway seed, for rich pumpernickel flavor in every slice.

•BAKE A DELI FAVORITE AT HOME



NET WT 20.25 OZ (1 LB 4.25 OZ) 574g ©

DARK PUMPERNICKEL BREAD MIX

Nutrition Facts

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

	Mix		Prepared	
Calories	120		140	
	% Daily Value*		% Daily Value*	
Total Fat	0.5g	1%	2g	3%
Saturated Fat	0g	0%	1g	5%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	5mg	2%
Sodium	260mg	11%	260mg	11%
Total Carbohydrate	25g	9%	25g	9%
Dietary Fiber	3g	11%	3g	11%
Total Sugars	1g		1g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	5g		5g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	40mg	4%	40mg	4%
Iron	1.2mg	6%	1.2mg	6%
Potassium	150mg	4%	150mg	4%

*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), Whole Rye Flour, Minced Onion, Potato Flour, Vital Wheat Gluten, Molasses (molasses, maltodextrin), Caramel Color, Caraway Seeds, Sea Salt, Rye Sourdough (fermented rye flour, salt), Deli Rye Flavor (rye flour, acetic acid, natural flavors, lactic acid). **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

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