



## SCOTTISH TOASTING BREAD MIX

### OUR SIGNATURE RECIPE FOR SCOTTISH TOASTING BREAD

#### YOU'LL NEED

- 2 tablespoons softened butter or vegetable oil
- 1 cup 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, and springs back when touched lightly with a floured finger.
- 2 • PLACE** in a lightly greased bowl, turning to coat on all sides. Let rise, covered, for 1 to 2 hours, until puffy.
- 3 • 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.
- 4 • BAKE** in a preheated 350°F oven for 35 to 45 minutes, until golden brown.
- 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.

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### OUR SIGNATURE RECIPES

# BREAD MIX

*The perfect bread for toast! Made with oats and barley for a hearty texture and slightly sweetened with brown sugar.*

**MADE WITH OATS & BARLEY**



NET WT 18.25 OZ (1 LB 2.25 OZ) 517g



### SCOTTISH TOASTING BREAD MIX

## Nutrition Facts

13 servings per container  
Serving size 1/4 cup mix (40g)

	Mix		Prepared	
Calories	140		160	
	% Daily Value*		% Daily Value*	
<b>Total Fat</b>	1g	1%	2.5g	3%
Saturated Fat	0g	0%	1g	8%
Trans Fat	0g		0g	
<b>Cholesterol</b>	0mg	0%	5mg	2%
<b>Sodium</b>	190mg	8%	190mg	8%
<b>Total Carbohydrate</b>	29g	11%	29g	11%
Dietary Fiber	3g	7%	2g	7%
Total Sugars	3g		3g	
Incl. Added Sugars	3g	6%	3g	6%
<b>Protein</b>	5g		5g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	30mg	2%	40mg	4%
Iron	0.7mg	4%	0.7mg	4%
Potassium	110mg	2%	110mg	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), Whole Oat Groats, Whole Grain Barley Flakes, Brown Sugar, Whole Grain Oat Flour, Buttermilk, Sea Salt. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.

**CONTAINS:** Milk, Wheat.

KING ARTHUR BAKING COMPANY, INC.  
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**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

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

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