



VERMONT CHEDDAR BREAD MIX

OUR SIGNATURE RECIPE FOR VERMONT CHEDDAR BREAD

YOU'LL NEED

- 2 tablespoons softened butter or vegetable oil
- 1 1/4 cups warm water
- 1 yeast packet (included)



THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- 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.
- PLACE** in a lightly greased bowl, turning to coat on all sides. Let rise, covered, for 1 to 2 hours, until puffy.
- 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.

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

A tender yeast bread flavored with deliciously sharp Vermont cheddar cheese; perfect for sandwiches or toast.

MADE WITH VERMONT CHEDDAR

Vermont Cheddar



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

VERMONT CHEDDAR BREAD MIX

Nutrition Facts

14 servings per container
Serving size 1/4 cup mix (37g)

	Mix	Prepared
Calories	140	150
	% Daily Value*	% Daily Value*
Total Fat	1.5g 2%	3.5g 4%
Saturated Fat	1g 5%	2g 10%
Trans Fat	0g	0g
Cholesterol	5mg 2%	10mg 3%
Sodium	410mg 18%	410mg 18%
Total Carbohydrate	25g 9%	25g 9%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	2g	2g
Incl. Added Sugars	0g 0%	0g 0%
Protein	5g	5g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	50mg 4%	50mg 4%
Iron	0.4mg 2%	0.4mg 2%
Potassium	90mg 2%	90mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: BREAD MIX: King Arthur Unbleached Flour (wheat flour, malted barley flour), Semolina Flour (durum wheat), Vermont Cheddar Cheese (Vermont cheddar cheese (cultured milk, salt, enzymes), cheddar cheese (cultured milk, salt, enzymes), whey, buttermilk, salt], Natural Flavors, Sea Salt. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Wheat, Milk.

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, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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