



Buttermilk POWDER

Ideal for baking. Adds moisture and flavor to baked goods. To substitute for 1 cup liquid buttermilk, use 1/4 cup powder plus 1 cup water. Mix with dry ingredients, will not reconstitute.

Ⓢ NET WT 16 OZ (1 LB) 454g

King Arthur Baking Company, Inc. | Norwich, Vermont
KingArthurBaking.com | 800-827-6836

Irish Buttermilk Brown Bread

Bread

4 cups (454g) King Arthur Premium
100% Whole Wheat Flour

3 tablespoons (35g) sugar

1/2 cup (67g) Dried Buttermilk Powder

1 teaspoon salt

1/2 teaspoon baking soda

1 teaspoon baking powder

1 1/2 cups (340g) water

1 large egg

4 tablespoons (57g) melted butter
or 1/4 cup (50g) vegetable oil

Topping

1 tablespoon (14g) melted butter

Grease a 1 1/2- to 2-quart baking dish, or an 8" or 9" cast-iron skillet, or 8" or 9" round cake pan that's at least 1 1/2" deep.

Combine flour, sugar, buttermilk powder, salt, baking soda, and baking powder. In separate bowl, whisk together water, egg, and melted butter or oil. Pour into dry ingredients and mix to combine. The stiff batter will be sticky.

Scoop into prepared pan, mounding in center. Brush with melted butter. Wait 5 minutes for liquid to be absorbed by flour before baking.

Bake in preheated 375°F oven for 35 to 45 minutes, or until toothpick inserted into center comes out clean. Serve warm.

Yield: 1 loaf.

Nutrition Facts

15 servings per container

Serving size 1/4 cup (30g)

Amount per serving

Calories 120

% Daily Value*

Total Fat 1.5g 2%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 20mg 7%

Sodium 160mg 7%

Total Carbohydrate 15g 5%

Dietary Fiber 0g 0%

Total Sugars 15g

Includes 0g Added Sugars 0%

Protein 10g

Vitamin D 0.2mcg 2%

Calcium 360mg 30%

Iron 0.1mg 0%

Potassium 480mg 10%

*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:

BUTTERMILK.

CONTAINS: MILK.

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

Store cool and dry.

**DO NOT EAT RAW MIX,
DOUGH, OR BATTER.**

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