



BAKER'S SPECIAL Dry Milk

For higher rise, flavor, and tenderness in breads.
To substitute for 1 cup liquid milk in recipes, use
1/4 cup Baker's Special Dry Milk plus 1 cup of 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

King Arthur's Classic White Sandwich Bread

- 1 cup + 2 tablespoons (303g) to
1 1/2 cups (340g) lukewarm water*
1 heaping tablespoon (32g) honey
2 1/4 teaspoons instant yeast
1 3/4 teaspoons salt
2 tablespoons (28g) soft butter
4 cups (482g) King Arthur Unbleached
All-Purpose Flour
1/3 cup (46g) Baker's Special Dry Milk

* Use lesser amount in summer or humid climates, greater amount in winter or drier climates.

Mix and knead dough ingredients — by hand, mixer, bread machine, or food processor — until smooth and elastic. Place in a lightly greased bowl, turn to coat, cover, and let rise 1 to 1 1/2 hours, until puffy.

Place in lightly greased bowl. Cover and let rise 60 to 90 minutes, until quite puffy, though not necessarily doubled in size.

Gently deflate and shape into 9" log. Place in lightly greased 9" x 5" or 10" x 5" loaf pan.

Cover and let rise 60 to 90 minutes, until crowned 1" to 1 1/2" over rim of pan.

Bake in preheated 350°F oven for 20 minutes. Tent lightly with aluminum foil, and bake for an additional 15 to 20 minutes, until golden brown. A digital thermometer inserted into center will read 195°F to 200°F.

Remove from pan and allow to cool completely before slicing.

Yield: 1 loaf.

Nutrition Facts

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

Amount per serving
Calories 130

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 200mg	9%
Total Carbohydrate 19g	7%
Dietary Fiber 0g	0%
Total Sugars 19g	
Includes 0g Added Sugars	0%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 460mg	35%
Iron 0.1mg	0%
Potassium 660mg	15%

*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: NONFAT
DRY MILK.**

CONTAINS: MILK.

King Arthur Baking Company, Inc.
Norwich, Vermont 05055
800-827-6836
KingArthurBaking.com

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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