



Potato FLOUR

Use for better texture and better keeping qualities in yeast bread. Add up to 1 tablespoon per cup of wheat flour called for in the recipe. Whisk potato flour into dry ingredients before adding liquid.

Ⓢ NET WT 16 OZ (1 LB) 454g

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

Potato Flour

INGREDIENTS: POTATO FLOUR.

King Arthur Baking Company, Inc.
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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.



**BAKER'S
HOTLINE**

We're here to help. Call the Baker's Hotline for help to guide you through any baking challenge at **855-371-BAKE (2253)**

Nutrition Facts

15 servings per container

Serving size 3 tbsps (30g)

Amount per serving

Calories 110

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 15mg 1%

Total Carbohydrate 25g 9%

Dietary Fiber 2g 7%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 2g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 0mg 0%

Potassium 300mg 6%

*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.

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