



# Easy Roll

## DOUGH IMPROVER

Ends aggravating “snap back” of yeast dough and pizza crust as you roll. Bake pie crust that doesn’t shrink. Ultra tender biscuits, muffins and pancakes. Perfect for any dough or pastry that needs rolling out.

UD NET WT 10 OZ (284g)

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

# Easy Roll Dough Improver

For bread, soft rolls, and pizza crust use 1 tablespoon Improver per cup of flour called for in your recipe.

For pie crust, muffins, biscuits, and pancakes use 1 teaspoon Improver per cup of flour. Mix with the dry ingredients called for in your recipe.

**INGREDIENTS:** NONFAT MILK, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR), RYE SOURDOUGH (FERMENTED RYE FLOUR, SALT), DOUGH CONDITIONER (WHEAT FLOUR, YEAST).

**CONTAINS:** MILK, WHEAT.

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

Store cool and dry.

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

## Nutrition Facts

94 servings per container

Serving size 1 tsp (3g)

Amount per serving

**Calories 10**

% Daily Value\*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 10mg 0%

Total Carbohydrate 2g 1%

Dietary Fiber 0g 0%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 0mg 0%

Potassium 30mg 0%

\*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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