

SPECIALTY FLOUR

FRESH-LOCK SOFT SEAL ZIPPER

100% EMPLOYEE-OWNED



ARTISAN BREAD

# High-Gluten

## FLOUR

HIGH-PERFORMING ROBUST FLOUR FOR HEARTY BREADS & BAGELS



Ⓢ NET WT 48 OZ (3 LBS) 1.36kg

Ideal for artisan breads. Perfect for pretzels, bagels & pizza.

FRESH-LOCK SOFT SEAL ZIPPER

## High-Gluten Flour

Milled from the finest hard spring wheat to give extra chew and higher rise to artisan breads and whole grain loaves. As the highest-gluten flour around, it's key to crusty, chewy artisan breads and whole grain loaves with a hearty, lofty texture.

### How To Bake With It

- If you're baking whole grain recipes with long fermentation times, High-Gluten Flour can give you more structure and higher rises when included as part of the white flour in your recipe.
- Visit [KingArthurBaking.com](http://KingArthurBaking.com) and try it in recipes like Baker's Grain Sourdough or Baby Bagels.

OUR RECIPE FOR

## No-Knead Harvest Grains Bread

3 1/4 cups (390g) King Arthur High-Gluten Flour

1 cup (113g) King Arthur Premium 100% Whole Wheat Flour

1 cup (149g) King Arthur Harvest Grains Blend

2 teaspoons salt

1 teaspoon instant yeast

1 3/4 cups (397g) cool water

- Mix all ingredients until flour is incorporated and sticky dough forms. Knead gently until dough becomes somewhat smooth.
- Place dough in lightly greased bowl, cover, and let rest at room temperature overnight (or at least 8 hours); it'll become bubbly and rise quite a bit.
- Turn dough onto floured surface and form into round loaf to fit 9" to 10" round lidded baking crock.
- Place dough in lightly greased crock, smooth side up. Cover with lid and let rise for 90 minutes. It won't appear to rise much, but will settle and expand.
- Put crock with lid in cold oven. Set temperature to 450°F, and bake for 45 minutes.
- Remove lid and continue to bake for another 10 to 20 minutes, until deep brown. A digital thermometer inserted into center should register about 205°F.
- Turn out onto rack and cool before slicing.

Yield: 1 loaf.

## Nutrition Facts

45 servings per container

Serving size 1/4 cup (30g)

Amount per serving

**Calories 110**

% Daily Value\*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 21g 8%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 4g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0.4mg 2%

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.

**INGREDIENTS:** Wheat Flour (wheat flour, malted barley flour).

**CONTAINS:** Wheat.

KING ARTHUR BAKING COMPANY, INC.  
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800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

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

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



**WE'RE HERE TO HELP.**

Call or chat online with our friendly, experienced bakers.

**BAKER'S  
HOTLINE**

**855-371-BAKE (2253)**

[KingArthurBaking.com/bakers-hotline](http://KingArthurBaking.com/bakers-hotline)

Certified



We're committed to using the power of business as a force for social and environmental good.



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