



cranberry orange brioche BREAD MIX

cranberry orange brioche

This box contains brioche mix, glaze mix, bag of cranberries and yeast packet.

you will need:

for the brioche

6 tablespoons butter, softened
2 large eggs
1/2 cup cool water

for the glaze

2 to 3 tablespoons heavy cream, milk, or half-and-half

- combine** ingredients (except cranberries), mix and knead by hand, or with mixer, or bread machine set on the dough cycle. When the dough is almost smooth, or when bread machine indicates it is time, add cranberries and finish kneading until smooth, adding additional water or flour as needed.
- allow** dough to rise for about 1 1/2 hours, then shape and place in a lightly greased 9" x 5" loaf pan or round brioche pan. Cover and let rise until crowned about 1" over the rim of pan, 30 minutes to 1 hour, depending on warmth of the kitchen.
- bake** in a preheated 350°F oven for 35 to 45 minutes (the center will register 190°F on an instant-read thermometer), tenting lightly with foil if the loaf appears to be browning too quickly. Remove from oven, allow to cool in pan for 30 minutes, gently remove from pan, and finish cooling on a rack.
- make the glaze:** Combine glaze mix with 2 to 3 tablespoons cream or milk, enough to make a pourable glaze. Drizzle on warm brioche.

for individual brioches

As shown on front, divide dough into 16 to 20 pieces, shape into rounds and place in greased small brioche forms. Cover and let rise until almost doubled. Bake in a 350°F oven for 16 to 20 minutes.

Yield: 1 loaf or 16-20 small brioche.

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We run our company the way we make our mixes – with quality and integrity.

Our business is based on three pillars: people, planet, and profit. We make decisions not solely around profitability, but on doing what's right for our customers, for us, and for our environment. We're a founding B-Corporation; as such, we use the power of business to help solve social and environmental problems. We're motivated by knowing that every day, people across the country count on us to make their baking the best it can be.

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We keep the best interests of our employees, our community, and the environment top of mind in everything we do.



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rich and buttery, orange-flavored brioche filled with cranberries



Nutrition Facts

Serving Size 1/16 package (41g)
Servings Per Container 16

Amount Per Serving	Mix Prepared	
Calories	150	220
Calories from Fat	5	60
	% Daily Value**	
Total Fat 0g*	0%	9%
Saturated Fat 0g	0%	18%
Trans Fat 0g		
Cholesterol 0mg	0%	13%
Sodium 135mg	6%	8%
Total Carbohydrate 33g	11%	12%
Dietary Fiber 1g	4%	4%
Sugars 12g		
Protein 3g		
Vitamin A	0%	4%
Vitamin C	4%	2%
Calcium	0%	2%
Iron	2%	4%

*Amount in Mix Prepared contributes an additional 70 Calories (60 Calories from Fat); 6 g Total Fat (3.5 g Saturated Fat); 40 mg Cholesterol; 65 mg Sodium; 3 g Total Carbohydrate; 2 g Protein.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: BREAD MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR), SUGAR, DOUGH CONDITIONER (WHEY, MILK PROTEIN, CORN FLOUR), ORANGE POWDER (ORANGE JUICE SOLIDS, MALTODEXTRIN), SALT, NATURAL FLAVORS, NATURAL VANILLA FLAVOR. **CRANBERRIES:** SUGAR, CRANBERRIES, CITRIC ACID, NATURAL ORANGE FLAVOR WITH OTHER NATURAL FLAVORS, ELDERBERRY JUICE CONCENTRATE, SUNFLOWER OIL. **VANILLA GLAZE MIX:** GLAZING SUGAR (SUGAR, MALTODEXTRIN), NATURAL FLAVOR. **YEAST:** YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID. **CONTAINS:** MILK, WHEAT.

Processed in a facility that also packages products containing eggs, soy, and tree nuts.

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Best if used by: