I am a converted King Arthur Bread Flour baker. I am amazed at the difference in my sourdough bread. It felt like satin, doubled perfectly and baked heavenly.

L.M., Pegram, TN

A lava-flow of aromatic cheddar melts down the sides of these chewy/crusty loaves.

Cheddar-Stuffed Crusty Loaves

Starter
1 1/4 cups King Arthur Unbleached Bread Flour
1 teaspoon salt
1/2 teaspoon instant yeast
1/2 cup cool water

Filling
2 1/2 cups Cabot Extra Sharp Cheddar Cheese, grated or shredded
1 tablespoon garlic oil (optional)

To make the starter: Mix the 1 1/4 cups flour, salt, yeast, and 1/2 cup water. The starter will be very dry; if it doesn't come together, add a bit more water. Cover and let rest overnight at room temperature; it'll become bubbly.

To make the dough: Combine the risen starter with the water, salt, flour, and yeast. Knead – by hand, mixer, or bread machine set on the dough cycle – to make a smooth dough. Place the dough in a lightly greased bowl, cover, and let it rise for 1 1/2 to 2 hours, until it's nearly doubled in bulk.

Pat and stretch the dough into a 9" x 12" rectangle. Spritz with water, and sprinkle with the grated cheddar cheese. Starting

Dough
all of the starter
1 to 1 1/4 cups lukewarm water
3 1/2 cups King Arthur Unbleached Bread Flour
1/2 teaspoon instant yeast

with a long side, roll it into a log, pinching the seam to seal. Place the log, seam-side down, on a lightly floured or lightly oiled surface. Cover it and let it rise for 1 to 1 1/2 hours, until it's puffy though not doubled in bulk. Towards the end of the rising time, preheat the oven to 425°F.

Cut the log into four crosswise slices, for mini-breads; or simply cut the dough in half, for two normal-sized loaves. Place them on one (for two loaves) or two (for four mini-loaves) lightly greased or parchment-lined baking sheets, cut side up. Spritz with warm water.

Bake for 20 minutes (for the mini-loaves), or 35 minutes (for the full-sized loaves), or until the cheese is melted and the loaves are a very deep golden brown. Remove from the oven; serve warm. Yield: 2 full-size or 4 smaller loaves.

Why King Arthur Flour?

For over 200 years, we've provided bakers with America's finest flour. Our stringent milling specifications guarantee that unlike other flours, ours performs consistently from week to week, season to season, and year to year. We pledge that this bag of flour meets the high standards of quality and consistency that King Arthur has maintained for over two centuries.

Letter from our President

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Steve Voigt, President

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Nutrition Facts

Serving Size 1/4 cup (30g)
Servings Per Container about 76

Amount Per Serving	
Calories 110	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 22g	7%
Dietary Fiber less than 1g	4%
Sugars less than 1g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 8%
Thiamin 15%	• Riboflavin 10%
Niacin 10%	• Folate 15%

*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

No bleach or preservatives ever added.

King Arthur Flour, the "King Arthur" logo, "Naturally Pure and Wholesome," and "Never Bleached, Never Bromated" are all registered trademarks of The King Arthur Flour Company, Inc.

INGREDIENTS: UNBLEACHED HARD SPRING WHEAT FLOUR, MALTED BARLEY FLOUR (A NATURAL YEAST FOOD), NIACIN (A B VITAMIN), REDUCED IRON, THIAMIN MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID (A B VITAMIN).

Milled exclusively for
THE KING ARTHUR FLOUR COMPANY, INC.
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Ⓤ NET WT 5 LBS (2.27kg)

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