

MILLED FROM CAREFULLY SELECTED 100% U.S.-GROWN WHEAT



BE A  
GOOD COOKIE FOR  
**cookies**  
for kids' cancer  
See back for  
details.

# UNBLEACHED ALL-PURPOSE FLOUR

*Our premium enriched flour is your best friend in the kitchen and ideal for most baking needs.*

© NET WT 5 LBS (2.27kg)

## YOU'LL FIND JOY IN EVERY BAG OF FLOUR WE MAKE.

As a 100% employee-owned company—and enthusiastic bakers ourselves—we take great pride and care in using only the highest-quality wheat to make King Arthur Flour. We understand the joy and satisfaction you feel in sharing consistently delicious homemade baking for family and friends. So while joy's not something we put on the ingredients label, it's been an important part of our flour for over 200 years.

### OUR BAKING HOTLINE IS HERE TO HELP.



Feel free to call our friendly staff of experienced bakers for help and advice. Just call us toll-free at 855.371.BAKE (2253) or chat online at [kingarthurfLOUR.com/contact](http://kingarthurfLOUR.com/contact).

### SHOP US ONLINE FOR ALL YOUR BAKING NEEDS.

For our best selection of flours, mixes, gluten-free products, baking ingredients, and more, visit [kingarthurfLOUR.com](http://kingarthurfLOUR.com).

### TRUST ALL OUR FLOURS FOR GREAT RESULTS.

Use King Arthur Bread, Whole Wheat, White Whole Wheat, Self-Rising, Cake, and Organic flours to meet all your baking needs.

### GREAT BAKING STARTS WITH GREAT RESOURCES.

Visit our website, connect with us on social media, download our apps, and subscribe to *The Baking Sheet*® (print or digital) for trusted recipes, tips, information, and more.

100%  
employee owned.  
100%  
committed to quality.



## Nutrition Facts

Serving Size 1/4 cup (30g)  
Servings Per Container 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 3%

Sugars less than 1g

Protein 4g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 8%

Thiamin 15% • Riboflavin 8%

Niacin 8% • Folate 10%

\*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	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

DISTRIBUTED BY  
THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VERMONT 05055  
[kingarthurfLOUR.com](http://kingarthurfLOUR.com) | 800.827.6836

**Never bleached, never bromated.<sup>®</sup>**  
**No bleach or preservatives ever added.**  
**America's finest flour since 1790.**

100% SATISFACTION GUARANTEED

King Arthur Flour, the "King Arthur" logo, "Never bleached, never bromated," and *The Baking Sheet* are all registered trademarks of The King Arthur Flour Company, Inc.

Do not eat raw flour, dough, or batter.



## GOOD COOKIES CAN HELP CURE KIDS' CANCER.



**Cookies, we all know, can brighten someone's day. But did you know they can also help in finding a cure for pediatric cancer?**

King Arthur Flour proudly supports Cookies for Kids' Cancer, a nonprofit that helps communities throughout the country host bake sales to raise money for pediatric cancer research. Every cookie matters and every dollar counts toward helping fund promising new therapies.

As the official flour of Cookies for Kids' Cancer, King Arthur Flour supplies thousands of free bags of flour every year to bake sale organizers. And as added inspiration, we'll match the first \$25,000 raised through community events by our customers.\* It's all part of our commitment to help home bakers become bake sale heroes in the fight against kids' cancer.

**Becoming a bake sale hero is easy. Just go to [BakeSaleHeroes.com](http://BakeSaleHeroes.com) to learn how you can get involved.**

\*Visit [BakeSaleHeroes.com](http://BakeSaleHeroes.com) for details.

### CHOCOLATE CHIP OATMEAL COOKIES

**Hands-on time:** 20 mins. to 30 mins. | **Baking time:** 12 mins. to 15 mins. | **Total time:** 32 mins. to 45 mins.

#### Ingredients:

1 cup (16 tbsp) unsalted butter, at room temperature	2 cups King Arthur Unbleached All-Purpose Flour
1 cup light brown sugar	1 cup quick-cooking or old-fashioned oats
1/2 cup granulated sugar	1 teaspoon baking powder
1 large egg, at room temperature	1 teaspoon baking soda
1 large egg yolk	3/4 teaspoon salt
1 tablespoon vanilla extract	3 cups semisweet chocolate chips

#### Directions:

Beat the butter and sugars, then beat in the egg, egg yolk, and vanilla. Add the remaining ingredients (except the chips), mixing until thoroughly incorporated and scraping the bottom and sides of the bowl. Stir in the chips. Scoop 1 1/2" balls of dough onto lightly greased or parchment-lined baking sheets, leaving about 2" between them. Bake the cookies in a preheated 325°F oven until they're light golden brown with darker edges, 12 to 15 minutes. Remove them from the oven, and when they're firm enough to handle, transfer them to a rack to cool.

**Yield:** about fifty 2 3/4" to 3" cookies.

*Adapted from Best Bake Sale Cookbook.*

**For more cookie recipes, visit [BakeSaleHeroes.com](http://BakeSaleHeroes.com).**



[KINGARTHURFLOUR.COM](http://KINGARTHURFLOUR.COM)