

# HERB & GARLIC ARTISAN BREAD FLAVOR

Takes bread from average to artisan in one easy step.

Includes chives, onion, garlic, and parsley.

Add up to 1/2 cup to your basic bread recipes.

Can be used for both bread machines and handmade recipes.

# HERB AND GARLIC ROLLS

2 teaspoons instant yeast  
1 1/2 teaspoons salt  
3 3/4 cups (16 ounces) King Arthur  
Unbleached All-Purpose Flour

1/2 cup (2 ounces) Herb  
and Garlic Artisan Bread Flavor  
1 1/4 cups (10 ounces) water  
2 tablespoons olive oil

Combine all the ingredients, and mix and knead by hand, mixer, or bread machine until you've made a soft, smooth dough.

Place the dough in a lightly greased bowl, cover and let rise until doubled in size, about 1 hour. Or, let the dough go through its first rising in your bread machine.

Turn dough out onto a lightly greased work surface and deflate gently. Divide the dough into 16 equal pieces and roll each piece into a tight ball. Place the rolls in two lightly greased 8" round pans—8 rolls in each. If you are making a loaf, shape the dough into a 9" log, and place it in a 9" x 5" loaf pan. Cover the dough and let rise until not quite doubled in size, about 45 minutes.

Bake rolls or loaf in preheated 400°F oven for about 20 to 22 minutes for the rolls, 25 to 30 minutes for the loaf. The bread is done when its internal temperature registers 190°F on an instant read thermometer. Remove rolls from oven, and after 5 minutes remove them from pan and cool on a wire rack.

Yield: sixteen rolls.

Store cool and dry.

## Nutrition Facts

Serving Size 1 Tablespoon (7g)  
Servings Per Container about 48

### Amount Per Serving

**Calories 25**      **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 5g**      **2%**

Dietary Fiber 1g      **4%**

Sugars 0g

**Protein 1g**

Vitamin A 8%      • Vitamin C 4%

Calcium 2%      • Iron 2%

\*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:** WHEAT FLOUR, CHIVES, CHOPPED ONION, MINCED GARLIC, PARSLEY FLAKES. **CONTAINS:** WHEAT.

KING ARTHUR FLOUR  
NORWICH, VERMONT 05055  
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Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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Do not eat raw flour, dough or batter.

