

**WE BELIEVE**  
baked goods and doing  
good go hand in hand.



**100%  
EMPLOYEE  
OWNED**

At King Arthur Flour, we care as much about our people, our community, and our planet as we do about our flour. Through 1% for the Planet ([onepercentfortheplanet.org](http://onepercentfortheplanet.org)) we donate one percent of sales from this flour to select environmental nonprofits.

We are a 100-percent employee-owned company of passionate bakers, and a founding B Corporation, committed to the highest quality and the greater good.



**NOKID HUNGRY**  
SHARE OUR STRENGTH

**1%  
FOR THE  
PLANET**

**100%  
WHOLE  
GRAIN**  
30g or more  
per serving  
EAT 48g OR MORE OF  
WHOLE GRAINS DAILY



MILLED FROM SELECT 100% AMERICAN WHEAT



**100% ORGANIC  
WHITE WHOLE WHEAT  
FLOUR**

*100% whole grain with a lighter color and milder flavor.*



**Ⓢ NET WT 5 LBS (2.27kg)**



**Nutrition Facts**

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

Amount Per Serving		% Daily Value*	
<b>Calories</b>	100	<b>Calories from Fat</b>	0
<b>Total Fat</b>	0.5g		1%
Saturated Fat	0g		0%
Trans Fat	0g		
<b>Cholesterol</b>	0mg		0%
<b>Sodium</b>	0mg		0%
<b>Total Carbohydrate</b>	23g		8%
Dietary Fiber	4g		16%
Sugars	0g		
<b>Protein</b>	4g		
Vitamin A 0%		Vitamin C 0%	
Calcium 0%		Iron 8%	
Thiamin 8%		Riboflavin 2%	
Niacin 6%		Folate 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:** CERTIFIED 100% ORGANIC HARD WHITE WHOLE WHEAT.

DISTRIBUTED BY  
THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VERMONT 05055  
KingArthurFlour.com | 800.827.6836



Never bleached, never bromated.<sup>®</sup>  
No preservatives.

\*King Arthur Flour,<sup>®</sup> the King Arthur logo and "Never bleached, never bromated"<sup>®</sup> are registered trademarks of The King Arthur Flour Company, Inc.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER. AFTER OPENING, KEEP COOL AND DRY IN A SEALED CONTAINER. FREEZE FOR PROLONGED STORAGE.



Try it once. *Trust it always.*

We're America's oldest flour company, made up of passionate bakers committed to spreading the joy of baking. That's why we take such care with our flour. Unbleached and unblemished by chemicals, our flour is the professional's choice and the home baker's trusted partner, prized for its consistent quality.

As essential as good flour is to good results, for us, it's still only the beginning. We offer many kinds of help, so bakers of all kinds can bake with joy.

**We're here to help.**

**BAKER'S HOTLINE**

Call or chat online with our friendly, experienced bakers. **855.371.BAKE (2253)**  
[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

**FLOURISH OUR BLOG**

Great recipes, helpful tips, kitchen stories.  
And always, the joy of baking.  
[KingArthurFlour.com/blog](http://KingArthurFlour.com/blog)

**BAKER'S STORE**

Discover our wide array of quality ingredients, kitchen tools, and more. [KingArthurFlour.com](http://KingArthurFlour.com)

**Choose the right flour.**

All-Purpose, Bread, Whole Wheat, White Whole Wheat, Self-Rising, or Cake flour—for every kind of baking, trust King Arthur quality.



**BLUEBERRY SCONES**

**Ingredients:**

- 2 cups King Arthur Organic White Whole Wheat Flour
- 1/2 teaspoon salt
- 1/4 cup granulated sugar
- 1 tablespoon baking powder
- 6 tablespoons cold butter, cut into pieces
- 1 cup fresh blueberries
- 2 large eggs, beaten
- 1/4 cup plain, vanilla, or lemon yogurt
- 1 teaspoon vanilla extract
- 1 tablespoon grated lemon peel (zest)
- 1/2 teaspoon almond extract
- 2 tablespoons milk or cream
- Coarse sugar, for sprinkling on top

**Directions:**

Preheat the oven to 375°F. Lightly grease a baking sheet, or line with parchment. Whisk together the dry ingredients. Work the butter into the dry ingredients until the mixture is unevenly crumbly. Gently mix in the blueberries. Stir together the eggs, yogurt, vanilla extract, lemon zest, and almond extract. Add to the dry ingredients, mixing just until combined. Scoop the dough onto the prepared sheet in scant 1/4-cupfuls, leaving about 2" between each. Brush each ball of dough with the milk or cream, and sprinkle with coarse sugar. Bake the scones for 18 to 20 minutes, or until lightly browned and a toothpick inserted into a scone comes out dry. Remove from the oven, and serve warm.  
**Yield: 10 to 12 scones.**

Find more tried-and-truly-good recipes using our premium White Whole Wheat Flour at [KingArthurFlour.com/recipes](http://KingArthurFlour.com/recipes).

**KINGARTHURFLOUR.COM**  
100% SATISFACTION GUARANTEED  
100% EMPLOYEE OWNED



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