

— Norwich, Vermont —

PIZZA FLOUR BLEND



We're big fans of perfect pizza, so we created a flour blend to bring it to your kitchen.

Our custom blend of durum and all-purpose flours has a touch of dough conditioner to yield the ideal crisp, chewy pizza crust every time. Durum flour adds flavor and color, dough conditioner makes it easier to handle and shape, and a bit of baking powder gives it extra rise and crispness. We'll leave the toppings up to you.

MAKE EVERY NIGHT PIZZA NIGHT

Ⓢ NET WT 48 OZ (3 LBS) 1.36kg

PERFECT PIZZA

3 1/4 cups Pizza Flour Blend
1 tablespoon Pizza Dough Flavor (optional)
1 1/4 teaspoons salt

2 tablespoons olive oil
1 1/4 cups warm water
2 teaspoons instant yeast

Nutrition Facts

Serving Size 1/4 cup (30g)
Servings Per Container about 45

Amount Per Serving

Calories 110 **Calories from Fat 0**

% Daily Value*

Total Fat 0g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 60mg **2%**

Total Carbohydrate 22g **7%**

Dietary Fiber 1g **3%**

Sugars 0g

Protein 4g

Vitamin A 0% • **Vitamin C 0%**

Calcium 6% • **Iron 8%**

Thiamin 15% • **Riboflavin 8%**

Niacin 8% • **Folic Acid 6%**

*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

In a medium-sized bowl, combine ingredients. Mix and knead by hand, mixer, or bread machine, until smooth, adding additional water or flour as needed. For best flavor, allow dough to rise for 1 hour, but for pizza in a hurry, you use dough immediately.

Turn dough out onto a lightly floured work surface. Divide and/or roll out to the desired size and thickness. Fit dough into a lightly greased or cornmeal-sprinkled pan. Allow to rise while preheating your oven to 425°F.

Just before baking, prick the dough all and brush it with olive oil. Bake for 6 to 8 minutes, until set and beginning to brown. Top as desired and bake until crust is golden and toppings bubbly, an additional 6 to 8 minutes (for the thin crust pizzas), or 8 to 12 minutes (for thick crust pizza).

Yield: Dough for two thin-crust (1/4" to 3/8") 14" pizzas; OR two moderate-crust (1/2") 12" pizzas; OR one thick-crust (3/4" to 1") 14" pizza.

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

INGREDIENTS: KING ARTHUR UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), DURUM WHEAT, INACTIVE YEAST, BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORNSTARCH). **CONTAINS:** WHEAT.

KING ARTHUR FLOUR
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Store cool and dry. 100181B01C
Do not eat raw mix, dough or batter.

