



DIASTATIC MALT POWDER

Promotes a strong rise, great texture,
and a lovely brown crust.

Active enzymes help yeast grow fully
and efficiently.

Add 1/2 to 1 teaspoon per 3 cups flour
to yeast doughs.

Results in better texture, more flavor
and improved shelf life in finished
loaves.

3413

© NET WT 16 OZ (1 LB) 454g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfour.com | 800.827.6836

DIASTATIC MALT POWDER

Add 1/2 to 1 teaspoon (per 3 cups of flour) to your yeast dough; its active enzymes help yeast grow fully and efficiently throughout the fermentation period, resulting in better texture, more flavor, and improved shelf life in your finished loaf.

ETHEREAL AIR BREAD II

- 2 tablespoons instant yeast
- 1 tablespoon Diastatic Malt Powder
- 7 to 8 cups King Arthur Unbleached All-Purpose Flour
- 1 tablespoon salt
- 2 cups skim milk
- 1/4 cup vegetable oil
- 1/4 cup honey
- 2 large egg whites, lightly beaten

Mix together the yeast, malt, 7 cups flour, and salt in a large bowl. Pour the milk, oil, honey, and egg whites into the dry ingredients. Turn the dough onto a floured surface and knead, adding flour as necessary, until a soft, smooth ball forms. Place in an oiled bowl, cover and let rise until doubled in size, about 1 1/2 hours.

Punch the dough down and divide it in half. Shape each piece into a thick rectangle, then roll each piece into a log, starting with a long edge. Place in two greased 8 1/2" x 4 1/2" loaf pans. Cover them and let rise for 30 to 45 minutes, or until the loaves have crowned 1" over the top of the pans.

Bake the loaves in a preheated 375°F oven for 35 to 45 minutes, tenting them with foil after 15 to 20 minutes or until well-browned.

Yield: 2 loaves.

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

Nutrition Facts

Serving Size 1 teaspoon (2g)
Servings Per Container about 227

Amount Per Serving

Calories 5

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 2g 1%

Sugars 1g

Protein 0g

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, vitamin C, calcium and iron.

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: KING ARTHUR UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), MALTED BARLEY FLOUR, CANE SUGAR.
CONTAINS: WHEAT.

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800.827.6836 | kingarthurfLOUR.com

Store cool and dry. **3413B02B**
Do not eat raw flour, dough or batter.

