



BAKER'S SPECIAL DRY MILK

Non-fat dry milk specially formulated for yeast bread baking.

Increase the protein and calcium in recipes.

Add 1/4 cup Baker's Special Dry Milk per 3 cups flour.

Mix milk with dry ingredients, will not reconstitute.

To substitute for 1 cup liquid milk in recipe, use 1/4 cup Baker's Dry Milk plus 1 cup water.

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©[®] NET WT 16 OZ (1 LB) 454g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfour.com | 800.827.6836

HIGH-RISING SANDWICH BREAD

3 cups King Arthur Unbleached All-Purpose Flour
2 tablespoons sugar OR 3 tablespoons non-diatstatic malt powder
1/4 cup Baker's Special Dry Milk
2 teaspoons instant yeast

1 1/2 teaspoons salt
2 teaspoons vegetable oil or butter
7/8 to 1 1/8 cups water
1 large egg

Combine all ingredients using the smaller amount of a water in a large bowl or bucket of a bread machine. Allow the dough to rest for 30 minutes, then knead by hand, electric mixer or bread machine until the dough is smooth and supple, adding additional liquid or all-purpose flour as needed. Place the dough in a lightly greased bowl, cover and let rise for about 1 1/2 hours at room temperature (or overnight in your refrigerator), or until noticeably puffy. (In bread machine, allow the machine to complete Dough cycle.)

Nutrition Facts

Serving Size 1/4 cup (37g)
Servings Per Container about 12

Amount Per Serving

Calories 130 **Calories from Fat 0**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 5mg **2%**

Sodium 170mg **7%**

Total Carbohydrate 19g **6%**

Dietary Fiber 0g **0%**

Sugars 22g

Protein 13g

Vitamin A 0% • Vitamin C 2%

Calcium 45% • Iron 0%

*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

ing additional liquid or all-purpose flour as needed. Place the dough in a lightly greased bowl, cover and let rise for about 1 1/2 hours at room temperature (or overnight in your refrigerator), or until noticeably puffy. (In bread machine, allow the machine to complete Dough cycle.)

Transfer the dough to a clean work surface, and shape it into a loaf. Place the loaf in a greased 8 1/2" x 4 1/2" loaf pan, cover it, and let it rise about 1 hour, or until it's crowned 1" to 2" over the rim of the pan. Bake the bread in a preheated 350°F oven for about 35 to 45 minutes, (tenting it with aluminum foil if it appears to be browning too quickly); or until its internal temperature registers 190°F on an instant-read thermometer. Remove it from the oven, remove it from the pan, and allow it to cool on a wire rack.

Yield: 1 loaf.

Store cool and dry.

INGREDIENTS: NONFAT DRY MILK.

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

