



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

**100%
EMPLOYEE
OWNED**

King Arthur Flour is a 100-percent employee-owned company of passionate bakers, committed to the highest quality and the greater good.

As a founding B Corporation, we care as much about our people, our community, and our planet as we do about our flour.



MILLED FROM SELECT 100% AMERICAN WHEAT



UNBLEACHED
**ALL-PURPOSE
FLOUR**

A versatile premium flour for better results in all your baking.

© NET WT 10 LBS (4.54kg)



Nutrition Facts

Serving Size 1/4 cup (30g)
Servings Per Container about 151

Amount Per Serving		
Calories 110	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 23g		8%
Dietary Fiber 1g		3%
Sugars 0g		

Protein 4g		
Vitamin A 0%	Vitamin C 0%	
Calcium 0%	Iron 8%	
Thiamin 15%	Riboflavin 8%	
Niacin 8%	Folate 10%	

*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: UNBLEACHED ENRICHED HARD WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN (VITAMIN B3), REDUCED IRON, THIAMIN MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID).

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



Never bleached, never bromated.[®]
No preservatives.

"King Arthur Flour," the King Arthur logo and "Never bleached, never bromated" 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.



WHEAT IS A NON-GMO PRODUCT.
Learn more at KingArthurFlour.com/non-gmo.

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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 help of all kinds, to ensure the success of bakers everywhere.



We're here to help.

BAKER'S HOTLINE

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

FLOURISH OUR BLOG

Great recipes, helpful tips, kitchen stories. And always, the joy of baking.
KingArthurFlour.com/blog

BAKER'S STORE

Discover our wide array of quality ingredients, kitchen tools, and more. KingArthurFlour.com

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



KINGARTHURFLOUR.COM
100% SATISFACTION GUARANTEED
100% EMPLOYEE OWNED

QUICK & EASY FUDGE BROWNIES

Ingredients:

- 1 cup King Arthur Unbleached All-Purpose Flour
- 3/4 cup unsweetened cocoa powder
- 1 3/4 cups sugar
- 1/4 teaspoon salt*
- 1/4 teaspoon baking powder
- 1 teaspoon espresso powder, optional
- 3 large eggs
- 1/2 cup (8 tablespoons) butter, melted
- 1/4 cup vegetable oil
- 2 teaspoons vanilla extract

*Increase the salt to 1/2 teaspoon if you use unsalted butter.

Directions:

Preheat the oven to 375°F. Lightly grease a 9" x 13" pan. Put all of the ingredients into a large bowl in the order in which they're written. Stir, then beat the mixture until it's smooth.

Spoon the batter into the prepared pan. Bake the brownies for 25 to 30 minutes, or until they're just barely beginning to pull away from the sides of the pan. Remove the brownies from the oven; let them cool completely before cutting. Store any leftovers, well wrapped, at room temperature for 5 to 6 days. Freeze for longer storage.

Yield: about 2 dozen 2" brownies.

Find more tried-and-truly-good recipes using our premium All-Purpose Flour at KingArthurFlour.com/recipes.

