

**Nutrition Facts:** Serving size 2 tablespoons (14g), Servings per container about 16. Amount Per Serving: **Calories** 70, Calories from Fat 40, **Total Fat** 4.5g (7% DV), Saturated Fat 3g (15% DV), Trans Fat 0g, **Cholesterol** 15mg (5% DV), **Sodium** 610mg (25% DV), **Total Carbohydrate** 3g (1% DV), Dietary Fiber 0g (0% DV), Sugars 0g, **Protein** 4g, Vitamin A (2% DV), Vitamin C (0% DV), Calcium (15% DV), Iron (0% DV). Percent Daily Value (DV) are based on a 2,000 calorie diet.

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**INGREDIENTS**  
VERMONT CHEDDAR CHEESE (CULTURED MILK, SALT, ENZYMES), CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES), WHEY, BUTTERMILK, SALT, DISODIUM PHOSPHATE. **CONTAINS:** MILK.

# VERMONT CHEESE POWDER

THE ESSENCE OF VERMONT CHEDDAR CHEESE

try this aromatic powdered cheddar cheese in homemade crackers or bread; enjoy it in savory monkey bread. and it makes wonderful “boxed” macaroni and cheese.

ITEM NO.  
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NET WT  
8 OZ  
(227g)

**macaroni and cheese**, cook 1 1/2 cups (6 ounces) dry elbow macaroni until tender. drain well and return to pan. add 1/3 cup Vermont Cheese Powder, 2 to 4 tablespoons softened butter, and 1/4 cup milk; mix well.

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



best if used by