

MILLED FROM SELECT 100% AMERICAN WHEAT



UNBLEACHED
BREAD
FLOUR

A premium flour with higher protein for excellent high-rising yeast breads, rolls, pizza crusts, and more. Works great in bread machines, too.

U NET WT 5 LBS (2.27kg)



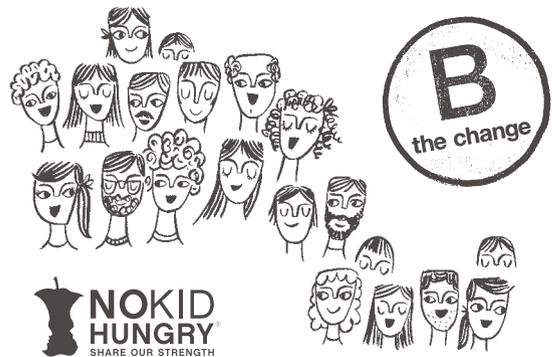
WE ARE
passionate bakers,
sharing the joy of baking.



**100%
EMPLOYEE
OWNED**

King Arthur Flour is a 100 percent employee-owned company of bakers who believe that baked goods and doing good go hand in hand.

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



Nutrition Facts

Serving Size 1/4 cup (30g)
Servings Per Container about 76

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 22g	7%
Dietary Fiber 1g	4%
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 SPRING 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.

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

Choose the right flour.

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

OUR EASIEST SANDWICH BREAD

Ingredients:

For large (1 1/2- to 2-pound) machine

- 1 cup lukewarm water
- 1/3 cup lukewarm milk
- 3 tablespoons butter
- 3 3/4 cups King Arthur Unbleached Bread Flour
- 3 tablespoons sugar
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons active dry yeast or instant yeast

For small (1-pound) machine

- 2/3 cup lukewarm water
- 1/4 cup lukewarm milk
- 2 tablespoons butter
- 2 1/2 cups King Arthur Unbleached Bread Flour
- 5 teaspoons sugar
- 1 1/4 teaspoons salt
- 1 teaspoon active dry yeast or instant yeast

Directions:

Put all of the ingredients into your machine in the order recommended by the manufacturer. Program the machine for basic white bread, medium crust, and press Start. Remove from the machine when done. **Yield: 1 loaf.**
Baker's tip: Want to make this bread without a bread machine? Simply mix and knead the ingredients, let rise for 1 hour, shape into a loaf, and place in a pan (9" x 5" for the larger loaf, 8 1/2" x 4 1/2" for the smaller). Let rise until the bread crowns just above the rim of the pan, and bake in a preheated 350°F oven for 40 to 45 minutes, until golden brown.

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

