



— *Norwich, Vermont* —

PASTRY FLOUR BLEND

Softer flour equals more tender baked goods. Our pastry blend is the ideal compromise between extra-soft pastry flour and all-purpose – it's wonderful for scones, biscuits, muffins, and makes light, flaky, easy-rolling pie crust.

© NET WT 48 OZ (3 LBS) 1.36kg

A TENDER PIE CRUST

2 1/2 cups Pastry Flour Blend
3/4 teaspoon salt
2 tablespoons buttermilk powder, optional

1 cup (2 sticks) unsalted butter
6 to 8 tablespoons ice water*

*Use just enough water to hold dough together; too much water yields a sticky pie dough and a crust that's tough rather than tender and flaky.

Nutrition Facts

Serving Size about 1/4 cup (30g)

Servings Per Container about 45

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 **4%**

Sugars 0g

Protein 3g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 4%

Thiamin 6% • Riboflavin 4%

Niacin 4% • Folic Acid 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Whisk together Pastry Flour Blend, salt and buttermilk powder. Cut in the butter until mixture forms coarse crumbs. Sprinkle water over the dry ingredients, tossing gently with a fork. Add just enough water to mixture to make it cohesive. Gather into a ball, divide in half, flatten each half slightly, cover, and refrigerate for 30 minutes. (If you refrigerate the dough longer than 30 minutes, let rest for 10 minutes or so at room temperature before rolling it out.)

Dust your work surface and top of the dough liberally with flour before rolling.

Yield: Crust for a double-crust pie, or two single crusts.

Store cool and dry.

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

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

KING ARTHUR FLOUR, NORWICH, VERMONT 05055
800.827.6836 | kingarthurfLOUR.com

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Do not eat raw flour, dough or batter.

