

TO USE:

To substitute for coffee in recipes, dissolve 1 tsp. in 1 cup of hot water. For “extra-strong”, use up to 1 Tbs. per 1 cup of hot water. When mixing with dry ingredients, in cake or cookie recipes, use 1 - 2 tsp. per cup of flour.

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ESPRESSO POWDER

Made from the highest quality coffee beans, a pinch of this fine powder makes chocolate taste richer and more intense.

Ⓢ NET WT 3 OZ (85g)

BEST IF USED BY

INGREDIENTS:
espresso powder.

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

Store cool and dry.

PRODUCT OF BRAZIL.

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