



ARTISAN BREAD FLOUR

This medium-protein flour balances strength and flexibility – perfect for baguettes and pizza dough. Use it to bake European-style hearth breads with crisp crusts and airy, flavorful interiors.

© NET WT 48 OZ (3 LBS) 1.36kg

TUSCAN-STYLE COFFEECAKE

DOUGH

1 cup + 3 tablespoons water
3 3/4 cups Artisan Bread Flour
4 tablespoons butter
1 large egg
2 tablespoons sugar

2 teaspoons instant yeast
1 1/4 teaspoons salt
1/4 teaspoon Fiori di Sicilia or
vanilla extract

Combine dough ingredients, mixing and kneading to form a smooth, supple dough. Place dough in a bowl, cover, and let rise 1 hour.

Nutrition Facts

Serving Size 1/4 cup (30g)
Servings Per Container about 45

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 23g 8%

Dietary Fiber 1g 4%

Protein 4g

Iron 8% • Thiamin 15%

Riboflavin 6% • Niacin 8%

Folic Acid 10%

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, sugars, vitamin A, vitamin C and calcium.

*Percent Daily Values are based on a 2,000 calorie diet.

FILLING

1 cup toasted walnuts,
coarsely chopped
3/4 cup chopped dates
3/4 cup golden raisins

Gently deflate dough, and knead in nuts and fruit. Shape dough into a flat ball, and place it in a 9" round pan. Cover and allow the loaf to rise for 30 minutes, or until it crests over the top of the pan.

TOPPING

2 tablespoons sugar
1/2 teaspoon vanilla extract
2 teaspoons water

Combine sugar, vanilla, and water. Drizzle over top of the risen bread. Bake in a preheated 350°F oven for 35 minutes, until golden brown and the internal temperature registers 190°F. Let cool in pan for 5 minutes before turning out on a rack. Allow to cool before cutting.

Yield: 1 round loaf.

Store cool and dry.

100186B01C

Do not eat raw flour, dough or batter.



INGREDIENTS: KING ARTHUR UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), KING ARTHUR WHITE WHOLE WHEAT FLOUR, ASCORBIC ACID. **CONTAINS:** WHEAT.

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

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