



# BREAD MIX



OUR SIGNATURE RECIPES

# BREAD MIX

*A deliciously tender bread that's perfect any time of day; sweet with brown sugar and spiced with premium cinnamon.*

**PERFECT FOR TOASTING**



20.25 OZ (1 LB 4.25 OZ) 574g

BEST IF BAKED BY:



## OUR SIGNATURE RECIPE FOR CINNAMON SWIRL BREAD

*Delicious homemade bread is easier than ever with our signature mix. Our recipe makes a cinnamon swirl bread that's perfect for toasting, heavenly as French toast, and yummy as an afternoon snack.*



### YOU'LL NEED BREAD

- 1 cup warm water
- 1/2 stick (4 tablespoons) butter, softened

### FILLING

- 1/4 cup water

### BAKES 1 LOAF

THIS BOX CONTAINS BREAD MIX, CINNAMON FILLING MIX, AND YEAST PACKET.

- COMBINE** mix, water, butter, and yeast, and mix and knead until smooth, about 10 minutes, adding extra water or flour as needed, or use a bread machine set on the dough cycle. Let dough rise for 90 minutes, covered, until puffy.
- STIR** together filling mix and water. Let sit to thicken.
- SHAPE** dough into an 18" x 7" rectangle on a lightly greased or floured counter. Spread filling over dough and roll gently into a log, starting with the long end, pinching the seam closed.
- PLACE** dough seam side down in a greased 9" x 5" loaf pan. Cover and let rise until crowned just above the rim, about 40 minutes, depending on the warmth of your kitchen.
- BAKE** in a preheated 350°F oven for 30-35 minutes, until browned and center is 190°F on an instant read thermometer.
- COOL** completely on a rack.

### BAKER'S TIP:

Sprinkle up to 2/3 cup of raisins or chopped nuts over the filling before rolling up the dough.

### COMPLIMENTS OF

*The King Arthur Flour Kitchen*

OUR SIGNATURE RECIPE FOR

## CINNAMON SWIRL BREAD MIX

*Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.*

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

### BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.  
855.371.BAKE (2253)  
[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

**100% EMPLOYEE-OWNED. 100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.

## Nutrition Facts

Serving Size 1/16 of package (36g)  
Servings Per Container about 16

Amount Per Serving	Mix	Prepared
<b>Calories</b>	130	150
Calories from Fat	5	30
	<b>% Daily Value**</b>	
<b>Total Fat 0.5g*</b>	<b>1%</b>	<b>5%</b>
Saturated Fat 0g	<b>0%</b>	<b>10%</b>
Trans Fat 0g		
<b>Cholesterol 0mg</b>	<b>0%</b>	<b>3%</b>
<b>Sodium 200mg</b>	<b>8%</b>	<b>9%</b>
<b>Total Carbohydrate 27g</b>	<b>9%</b>	<b>9%</b>
Dietary Fiber 3g	<b>12%</b>	<b>12%</b>
Sugars 7g		
<b>Protein 4g</b>		
Vitamin A	0%	2%
Vitamin C	2%	2%
Calcium	4%	4%
Iron	8%	8%
Thiamin	15%	15%
Riboflavin	6%	6%
Niacin	8%	8%
Folic Acid	6%	6%

\*Amount in Mix. Prepared contributes an additional 20 Calories (25 Calories from Fat), 3 g Total Fat (2 g Saturated Fat), 10 mg Cholesterol, 10 mg Sodium.

\*\*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:** BREAD MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), King Arthur White Whole Wheat Flour, Whole Grain Barley Flakes, Brown Sugar, Nonfat Milk, Sea Salt, Cinnamon. FILLING: Cane Sugar, Oat Flour, Coconut Flour, Cinnamon. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid. **CONTAINS:** Wheat, Milk, Coconut.

THE KING ARTHUR FLOUR COMPANY, INC.  
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**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

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

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