



BREAD MIX



OUR SIGNATURE RECIPES

BREAD MIX

Warm, whole grain soda bread in a rustic, traditional Irish style made with sweet dried currants.

MADE WITH CURRANTS

Irish Soda



NET WT 20 OZ (1 LB 4 OZ) 567g U^D

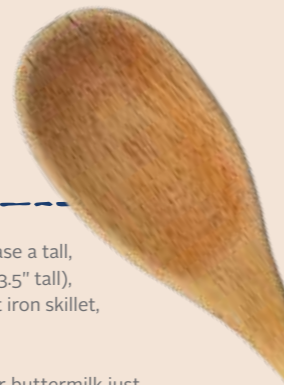
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OUR SIGNATURE RECIPE FOR IRISH SODA BREAD

Delicious homemade bread is easier than ever. Perfect for breakfast or a snack, our hearty Irish soda bread is studded with currants. Simple to make, all you have to do is mix and in minutes enjoy warm homemade baked goods.



YOU'LL NEED

1 1/2 cups milk or buttermilk

BAKES 1 LOAF

INDIVIDUAL SERVINGS

Add 1 3/4 cups milk or buttermilk and 1/4 cup vegetable oil or melted butter. Prepare as directed and divide evenly between 12 greased muffin cups. Bake 18-20 minutes at 375°F until golden brown.

- 1 • PREHEAT** oven to 375°F. Grease a tall, round soufflé pan (about 7" x 3.5" tall), or 8" x 2" round cake pan, cast iron skillet, or Dutch oven.
- 2 • STIR** together mix and milk or buttermilk just until moistened.
- 3 • SHAPE** into a ball and place in prepared pan. Lightly sprinkle with flour, then use a knife to cut a cross into top.
- 4 • BAKE** for 40-55 minutes (longer for deeper pan), until crusty on top and a cake tester inserted in middle comes out clean.
- 5 • COOL** in pan for 15 minutes. Turn out onto rack to cool completely before slicing.



BAKER'S TIP:

Find American-style (with caraway seeds) directions: KingArthurFlour.com/mixes

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

IRISH SODA 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

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 1/4 cup mix (35g)
Servings Per Container 16

Amount Per Serving	Mix Prepared	
Calories	120	130
Calories from Fat	5	5
	% Daily Value**	
Total Fat 0.5g*	1%	1%
Saturated Fat 0g	0%	0%
Trans Fat 0g		
Cholesterol 0mg	0%	0%
Sodium 310mg	13%	13%
Total Carbohydrate 26g	9%	9%
Dietary Fiber 2g	8%	8%
Sugars 7g		
Protein 3g		
Vitamin A	0%	2%
Vitamin C	0%	0%
Calcium	4%	6%
Iron	6%	6%
Thiamin	6%	6%
Riboflavin	4%	8%
Niacin	4%	4%
Folic Acid	4%	4%

*Amount in Mix. Prepared contributes an additional 10 Calories, 10 mg Sodium, 1 g Total Carbohydrate (1 g Sugars), 1 g Protein.
**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: Whole Wheat Flour, King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Currants, Cane Sugar, Buttermilk Powder, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Natural Flavors, Sea Salt, Baking Soda. **CONTAINS:** Milk, Wheat.

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, walnuts, and coconut.

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