



BREAD MIX

OUR SIGNATURE RECIPE FOR ALASKAN SOURDOUGH BREAD

Delicious homemade bread is easier than ever with our signature mix. Our recipe makes a loaf of traditional sourdough bread with a wonderfully chewy texture.



YOU'LL NEED

- 1 tablespoon vegetable oil
- 1 1/4 cups warm water

THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- 1 • COMBINE** mix, oil, water and yeast. Mix and knead—by hand, mixer, or bread machine set on the dough cycle—until smooth, adding additional water as needed, 1 teaspoon at a time.
- 2 • LET** rise, covered, for 1 hour, then divide in half and shape into two log-shaped or round loaves.
- 3 • PLACE** on a lightly greased baking sheet, cover, and let rise until almost doubled in bulk, 30 minutes to 1 hour, depending on warmth of kitchen.
- 4 • BAKE** in a preheated 425°F oven for 30-35 minutes, or until golden brown.
- 5 • COOL** completely on a rack.

BAKES 2 HAND-FORMED LOAVES

BREAD MACHINE METHOD

Place ingredients into bucket, program for basic or white bread, 1 1/2-lb. loaf, light crust, and press start. After about 10 minutes of kneading, add additional water or flour as necessary to produce a smooth, soft dough. Allow machine to complete its cycle. Makes one 1 1/2-lb. to 2-lb. loaf.

EXTRA CRUSTY LOAF

Bake the loaf in a crock. After first rise, shape dough into a ball and place in a lightly greased, and cornmeal or semolina dusted bottom of a lidded baker or Dutch oven. Cover and let rise until almost doubled, 45 minutes or longer. Slash in a cross hatch pattern. Replace cover, and place in a cold oven. Bake at 425°F for 45 minutes. Carefully remove cover: steam will escape. Continue baking for 10-15 minutes or until deep brown.

COMPLIMENTS OF
The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR ALASKAN SOURDOUGH 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.



OUR SIGNATURE RECIPES

BREAD MIX

Your favorite classic loaf made simple; bakes traditional, lightly tangy sourdough bread with a signature chewy crumb.

•BAKE AN. AMERICAN CLASSIC

Alaskan Sourdough



NET WT 19.25 OZ (1 LB 3.25 OZ) 546g



Nutrition Facts

Serving Size about 1/4 cup mix (36g)
Servings Per Container 15

| Amount Per Serving | Mix Prepared | |
|-------------------------------|-----------------|------------|
| Calories | 130 | 140 |
| Calories from Fat | 0 | 10 |
| | % Daily Value** | |
| Total Fat 0g* | 0% | 2% |
| Saturated Fat 0g | 0% | 0% |
| Trans Fat 0g | | |
| Cholesterol 0mg | 0% | 0% |
| Sodium 240mg | 10% | 10% |
| Total Carbohydrate 27g | 9% | 9% |
| Dietary Fiber 1g | 4% | 4% |
| Sugars 0g | | |
| Protein 4g | | |
| Vitamin A | 0% | 0% |
| Vitamin C | 2% | 2% |
| Calcium | 0% | 0% |
| Iron | 8% | 8% |
| Thiamin | 20% | 20% |
| Riboflavin | 10% | 10% |
| Niacin | 10% | 10% |
| Folic Acid | 10% | 10% |

*Amount in Mix. Prepared contributes an additional 10 Calories (10 Calories from Fat), 1.5 g Total Fat.
**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), Rye Sourdough (fermented rye flour, salt), Whole Rye Flour, Malt Vinegar (maltodextrin, malt vinegar), Sea Salt, Malt Extract. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid. **CONTAINS: Wheat.**

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

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BEST IF BAKED BY:



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