



BREAD MIX

OUR SIGNATURE RECIPE FOR GOLDEN BRIOCHE BREAD

Delicious homemade bread is easier than ever with our signature mix. Classic golden yeasted brioche is tender and rich; perfect for any time of day.



YOU'LL NEED

- 1** stick (8 tablespoons) butter, softened
- 2/3** cups lukewarm water

BAKES 1 LOAF

* Your bread will rise higher if mixed and kneaded in a bread machine or stand mixer.

THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- 1 • COMBINE** mix, butter, water, and yeast, and knead by hand for 20-25 minutes; in a stand mixer for 15 minutes; or on the dough cycle of your bread machine. If the dough seems too wet or dry, add water or flour sparingly.*
- 2 • LET** rise for 2 hours, covered, then shape and place in a lightly greased 9" x 5" loaf pan, or full-sized brioche pan.
- 3 • COVER** and let rise until crowned about 1" over rim of pan—at least 1 1/2 hours, depending on warmth of kitchen.
- 4 • BAKE** in a preheated 350°F oven for 35-45 minutes (center will register 190°F on an instant-read thermometer), tenting with foil if browning too quickly.
- 5 • COOL** in pan for 30 minutes, then turn out onto a rack to cool completely.

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 15 minutes of kneading, add additional water or flour if necessary to produce a soft, smooth dough. Allow machine to complete its cycle.



BAKER'S TIP:

For burger buns: After the first rise, divide dough into 6 pieces. Shape each piece into a ball and place on a lightly greased or lined pan. Complete second rise as directed and bake for 16-20 minutes at 375°F.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR GOLDEN BRIOCHE 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

Indulge in traditional egg- and butter-rich brioche warm from your oven; golden, airy, and slightly sweet.

**• RICH •
BUTTERY
TASTE**



NET WT 13.25 OZ (376g)

Nutrition Facts

Serving Size about 1/3 cup mix (38g)
Servings Per Container 10

Amount Per Serving	Mix Prepared		
Calories	140	220	
Calories from Fat	15	90	
			% Daily Value**
Total Fat 1.5g*	2%	17%	
Saturated Fat 0g	0%	30%	
Trans Fat 0g			
Cholesterol 45mg	15%	22%	
Sodium 220mg	9%	9%	
Total Carbohydrate 27g	9%	9%	
Dietary Fiber 1g	4%	4%	
Sugars 5g			
Protein 5g			
Vitamin A	0%	6%	
Vitamin C	4%	4%	
Calcium	4%	4%	
Iron	8%	8%	
Thiamin	20%	20%	
Riboflavin	10%	10%	
Niacin	10%	10%	
Folic Acid	10%	10%	

*Amount in Mix. Prepared contributes an additional 80 Calories (80 Calories from Fat), 10 g Total Fat (6 g Saturated Fat), 20 mg Cholesterol.

**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), Cane Sugar, Eggs, Nonfat Milk, Sea Salt, Natural Flavor. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid. **CONTAINS:** Eggs, Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

100288M403D

BEST IF BAKED BY:



Printed on 100% recycled (35% post-consumer) content. Please recycle.