



Brioche

MIX



OUR HOLIDAY RECIPES

Brioche

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Classic egg- and butter-rich brioche combines distinctive fall flavors: zesty orange and sweet-tart cranberries.

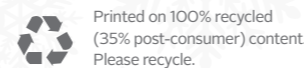
•BAKES•
BREAD
OR ROLLS

Cranberry
Orange



NET WT 18.25 OZ (1LB 2.25 OZ) 517g

BEST IF BAKED BY:



OUR HOLIDAY RECIPE FOR

Cranberry Orange Brioche

Delicious homemade bread is easier than ever with our signature mix. Tender and rich brioche bread is made with a hint of orange and studded with real cranberries.



YOU'LL NEED

- 6 tablespoons butter, softened
- 2 large eggs at room temperature
- 1/2 cup lukewarm water

BAKES
1 LOAF OR
12 ROLLS

Note: your bread will rise higher if mixed and kneaded in a stand mixer or bread machine with the final bake in the oven. This rich bread is a slow riser and will rise best in a warm place.

THIS BOX CONTAINS BREAD MIX, AND YEAST PACKET.

- 1 • **COMBINE** mix, butter, eggs, water, and yeast.
- 2 • **KNEAD** to form a soft and slightly sticky dough, 15 minutes in a stand mixer, 20 minutes by hand, or use the dough cycle of a bread machine. Add an extra tablespoon of water if the dough is dry.
- 3 • **LET** rise, covered, in a warm place for 1 1/2 to 2 hours, until puffy.
- 4 • **FORM** dough into a loaf shape and place in lightly greased 9" x 5" loaf pan. Cover and let rise until crested over pan 1", about 2 hours.
- 5 • **BAKE** in a preheated 350°F oven for 35-40 minutes, until a deep, rich brown, tenting with foil if browning too quickly. The center will register 190°F on an instant-read thermometer when done.
- 6 • **COOL** 30 minutes in pan, then turn onto a rack to cool completely.

INDIVIDUAL ROLLS

After step 3, divide into 12 pieces, roll into balls. Place in a greased muffin pan and let rise. Bake in a preheated 350°F oven for 14-18 minutes.

BAKER'S TIP:

Easy orange glaze: Combine 1 1/2 cups confectioners' sugar, 2 tablespoons orange juice, and 1 tablespoon melted butter. Drizzle over warm bread or rolls.

COMPLIMENTS OF

The King Arthur Flour Kitchen

CRANBERRY ORANGE

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.

Nutrition Facts

Serving Size 1/4 cup mix (32g)
Servings Per Container 16

Amount Per Serving	Mix	Prepared
Calories	120	170
Calories from Fat	5	50
	% Daily Value**	
Total Fat 0.5g*	1%	9%
Saturated Fat 0g	0%	15%
Trans Fat 0g		
Cholesterol 15mg	5%	17%
Sodium 135mg	6%	6%
Total Carbohydrate 20g	7%	7%
Dietary Fiber 1g	4%	4%
Sugars 8g		
Protein 4g		
Vitamin A	0%	4%
Vitamin C	4%	4%
Calcium	2%	4%
Iron	6%	6%
Thiamin	15%	15%
Riboflavin	8%	8%
Niacin	6%	6%
Folic Acid	8%	8%

*Amount in Mix - Prepared contributes an additional 50 Calories (45 Calories from Fat), 6 g Total Fat (3 g Saturated Fat), 35 mg Cholesterol, 5 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), Cranberries (cranberries, sugar, sunflower oil), Cane Sugar, Nonfat Milk, Natural Flavors, Eggs, Orange Powder, Sea Salt. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid. **CONTAINS:** Eggs, 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 soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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