



# BREAD MIX

## OUR SIGNATURE RECIPE FOR DARK PUMPERNICKEL BREAD

*Delicious homemade bread is easier than ever with our signature mix. Classic dark rye yeasted loaf with caraway and onions for a traditional and delicious pumpernickel flavor.*



### YOU'LL NEED

- 2** tablespoons butter, softened, or vegetable oil
- 1 1/2** cups warm water

### THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- 1 • COMBINE** mix, butter or oil, water, and yeast. Mix and knead until smooth. Add additional water or flour as needed.
- 2 • LET** rise for 1 hour, covered, then shape and place in a lightly greased 9" x 5" loaf pan.
- 3 • COVER** and let rise until crowned about 1" over rim of pan, 30 minutes to 1 hour 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 lightly with foil if browning too quickly.
- 5 • COOL** completely on a rack.

**BAKES  
1 LOAF**

### 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.



### BAKER'S TIP:

Make as rolls: After first rise, divide dough into 16 pieces. Shape each piece into a ball and place on a lightly greased or lined pan. Complete second rise as directed and bake for 16-18 minutes at 375°F.

### COMPLIMENTS OF

*The King Arthur Flour Kitchen*

## OUR SIGNATURE RECIPE FOR DARK PUMPERNICKEL 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.



## OUR SIGNATURE RECIPES

# BREAD MIX

*A traditional dark rye yeasted loaf scented with molasses and caraway seed, for rich pumpernickel flavor in every slice.*

**•BAKE A•  
DELI FAVORITE  
AT HOME**



NET WT 20.25 OZ (1 LB 4.25 OZ) 574g ©

## Nutrition Facts

Serving Size about 1/4 cup mix (36g)  
Servings Per Container 16

Amount Per Serving	Mix Prepared		
<b>Calories</b>	120	140	
Calories from Fat	5	20	
			<b>% Daily Value**</b>
<b>Total Fat</b> 0.5g*	1%	3%	
Saturated Fat 0g	0%	5%	
Trans Fat 0g			
<b>Cholesterol</b> 0mg	0%	1%	
<b>Sodium</b> 260mg	11%	11%	
<b>Total Carbohydrate</b> 26g	9%	9%	
Dietary Fiber 3g	10%	10%	
Sugars 2g			
<b>Protein</b> 5g			
Vitamin A	0%	0%	
Vitamin C	4%	4%	
Calcium	4%	4%	
Iron	10%	10%	
Thiamin	15%	15%	
Riboflavin	8%	8%	
Niacin	8%	8%	
Folic Acid	10%	10%	

\*Amount in Mix. Prepared contributes an additional 20 Calories (15 Calories from Fat). 1.5 g Total Fat (1 g Saturated Fat). 5 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:** King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Whole Rye Flour, Minced Onion, Potato Flour, Vital Wheat Gluten, Molasses (molasses, maltodextrin), Caramel Color, Caraway Seeds, Sea Salt, Rye Sourdough (fermented rye flour, salt), Deli Rye Flavor (rye flour, acetic acid, natural flavors, lactic acid). **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid.  
**CONTAINS:** 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, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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**BEST IF BAKED BY:**



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