



ROLL MIX

OUR SIGNATURE RECIPE FOR GOLDEN POTATO ROLLS

Homemade bread is easier than ever with our signature mix. Potato flour and whole milk give these yeasted rolls an extra-moist, tender texture. Ideal for sandwiches.



YOU'LL NEED

- 2 tablespoons butter, softened
- 1 1/4 cups warm water

THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- 1 • COMBINE** mix, yeast, butter, and water. Mix and knead until smooth, adding additional water or flour as needed.
- 2 • LET** rise, covered, for 1 hour. Divide dough into 9 equal pieces, roll into balls, and place on a greased or parchment lined baking sheet. Gently flatten to make hamburger rolls.
- 3 • COVER** and let rise until puffy, about 1 hour, depending on warmth of kitchen.
- 4 • BAKE** in a preheated 350°F oven for 15-20 minutes (center will register 190°F on an instant-read thermometer), until golden brown.
- 5 • COOL** completely on a rack.

**BAKES
16 ROLLS
OR 1 LOAF**

GOLDEN POTATO BREAD

After the first rise, shape dough into a log and place in a lightly greased 9" x 5" loaf pan. Cover and let rise until crowned over the rim of pan. Bake in a preheated 350°F oven for 35-40 minutes (center will register 190°F on an instant-read thermometer), tenting lightly with foil if browning too quickly. Turn out of pan and let cool completely.



BAKER'S TIP:

For seeded hamburger rolls: Whisk 1 tablespoon of water with a large egg. Brush on risen rolls and sprinkle with desired seeds. Bake as directed above.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR GOLDEN POTATO ROLLS 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

ROLL MIX

Rich yeasted rolls with a touch of honey; potato flour and whole milk add moist, soft texture.

**.BAKES.
SOFT ROLLS
OR BREAD**

*Golden
Potato*



NET WT 17.25 OZ (1 LB 1.25 OZ) 489g

Nutrition Facts

Serving Size about 1/3 cup mix (38g)
Servings Per Container 13

Amount Per Serving	Mix Prepared	
Calories	140	160
Calories from Fat	15	30
	% Daily Value**	
Total Fat 1.5g*	2%	5%
Saturated Fat 0.5g	3%	9%
Trans Fat 0g		
Cholesterol 20mg	7%	9%
Sodium 290mg	12%	12%
Total Carbohydrate 27g	9%	9%
Dietary Fiber 1g	5%	5%
Sugars 2g		

Protein 5g		
Vitamin A	0%	2%
Vitamin C	4%	4%
Calcium	4%	4%
Iron	8%	8%
Thiamin	15%	15%
Riboflavin	10%	10%
Niacin	10%	10%
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: BREAD MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Potato Flour, Whole Milk, Dry Honey (refinery syrup, honey), Eggs, Sea Salt, Natural Flavor. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.
CONTAINS: Eggs, Milk, Wheat.

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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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