



ROLL MIX

OUR SIGNATURE RECIPE FOR SOFT WHITE DINNER ROLLS

These classic white dinner rolls are light, delicate, and perfectly soft inside. We start with the best ingredients; all you do is mix and bake!



YOU'LL NEED

- 2 tablespoons butter, softened
- 1 cup warm water

THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- COMBINE** mix, butter, water, and yeast. Knead by hand, mixer, or bread machine until dough is smooth, adding more water or flour as needed to make a soft dough.
- ALLOW** to rise, covered, for 1 1/2 hours.
- TRANSFER** dough to a lightly greased work surface. Divide into 16 pieces.
- SHAPE** into balls, and place in a lightly greased 9" x 13" pan. Cover and let rise until doubled, about 1 hour.
- BAKE** in a preheated 375°F oven for 18-20 minutes, until golden brown.
- SERVE** warm, brushed with melted butter if desired.

**BAKES
16 ROLLS
OR 1 LOAF**

SOFT WHITE BREAD

After 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 30-35 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:

To use in place of the dough in your favorite cinnamon roll recipe, mix dough as directed above, then follow your recipe for the filling, rise, and baking instructions.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR SOFT WHITE DINNER ROLL 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)
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**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

The quintessential homemade dinner roll — soft, light, and tender — ready for pats of butter.

**• BAKES •
SIXTEEN
ROLLS**

*Soft White
Dinner*



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

Nutrition Facts

Serving Size about 1/4 cup mix (31g)
Servings Per Container 16

Amount Per Serving	Mix Prepared		
Calories	110	120	
Calories from Fat	5	20	
% Daily Value**			
Total Fat 0.5g*	1%	3%	
Saturated Fat 0g	0%	5%	
Trans Fat 0g			
Cholesterol 10mg	3%	5%	
Sodium 200mg	8%	8%	
Total Carbohydrate 22g	7%	7%	
Dietary Fiber 1g	4%	4%	
Sugars 4g			
Protein 4g			
Vitamin A	0%	2%	
Vitamin C	2%	2%	
Calcium	6%	6%	
Iron	6%	6%	
Thiamin	15%	15%	
Riboflavin	8%	8%	
Niacin	8%	8%	
Folic Acid	8%	8%	

*Amount in Mix. Prepared contributes an additional 10 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	3,000mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: ROLL MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Nonfat Milk, Cane Sugar, Potato Flour, Eggs, Baking Powder (monocalcium phosphate, baking soda, cornstarch), 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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