

100%
EMPLOYEE-OWNED



We're a 100% employee-owned company, every one of us bakers at heart. Our mission is to inspire connections and community by spreading the joy of baking.

As a founding B Corp, we are committed to using the power of business as a force for social and environmental good. We care as much about our people, our community and our planet as we do our flour.

NO COMPROMISES



WE'RE HERE TO HELP.



BAKER'S HOTLINE

Call or chat online with questions for our friendly, experienced bakers. **855.371.BAKE (2253)** KingArthurFlour.com/contact



PLEASE RECYCLE

100% EMPLOYEE-OWNED



RAISE YOUR FLOUR IQ

11.7%
PROTEIN CONTENT*

UNBLEACHED ALL-PURPOSE FLOUR

WHEAT TYPE	100% U.S. Hard Red Wheat Grown on American Farms
PROTEIN CONTENT	11.7% — A versatile flour to suit all your baking needs*
IDEAL FOR CAKES, COOKIES, BREAD, BROWNIES, PANCAKES & MORE	



NET WT 5 LBS (2.27kg)



Nutrition Facts

about 76 servings per container
Serving size 1/4 cup (30g)

Amount per serving
Calories 110

% Daily Value*

Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 23g 8%

Dietary Fiber <1g 3%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 4g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Unbleached Hard Red Wheat Flour, Malted Barley Flour.

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

Never bleached, never bromated.*

*"King Arthur", the King Arthur Flour logo and "Never bleached, never bromated" are registered trademarks of The King Arthur Flour Company, Inc.

SAFE HANDLING INSTRUCTIONS: RAW FLOUR IS NOT READY-TO-EAT AND MUST BE THOROUGHLY COOKED OR BAKED BEFORE EATING TO PREVENT ILLNESS FROM BACTERIA IN THE FLOUR. DO NOT EAT OR PLAY WITH RAW DOUGH; WASH HANDS, UTENSILS, AND SURFACES AFTER HANDLING.
AFTER OPENING, KEEP COOL AND DRY IN A SEALED CONTAINER. FREEZE FOR PROLONGED STORAGE.

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RAISE YOUR
FLOUR IQ



OUR QUALITY PROMISE
Flour this good doesn't happen by accident. With expertise and experience from field to bag, we craft our flour with care and a commitment to help you bake your best.

*PROTEIN: THE POWER IN YOUR FLOUR

Protein is the ultimate attribute of quality in wheat flour. Choosing the right protein content for your recipe makes your bread rise higher, your cakes moist, and your pizza crust chewier. Protein content in other flour brands can vary by 2% or more from one bag to the next.

PROTEIN CONTENT
11.7%

TIGHTEST SPECIFICATIONS IN THE INDUSTRY
FOR GREAT RESULTS EVERY TIME YOU BAKE

HARD RED WHEAT selected
for PROTEIN CONTENT
Strong enough for yeast breads,
mellow enough for cakes

WE SAY NO TO BLEACH

Most flour companies add benzoyl peroxide, chlorine dioxide, or azodicarbonamide to chemically whiten or artificially strengthen their flours. We want your baked goods to taste delicious and be something you feel good about feeding your family and friends. King Arthur Flour contains no bleach, no bromate, and no artificial preservatives of any kind. What you get in place of these chemical bleaching agents is superior grain and our 225+ year commitment to purity. Not a bad trade off, if you ask us.



To learn more, including when to select which flour, visit: KingArthurFlour.com/FlourIQ

KINGARTHURFLOUR.COM
100% SATISFACTION GUARANTEED
100% COMMITTED TO QUALITY



CHOCOLATE CHIP COOKIES

Ingredients:

½ cup light brown sugar, firmly packed
½ cup granulated sugar
12 tablespoons (¾ cup) unsalted butter, room temperature
¾ teaspoon salt (use ½ teaspoon salt if you use salted butter)
2 teaspoons vanilla extract
¼ teaspoon almond extract, optional
1 teaspoon vinegar, cider or white
1 teaspoon baking soda
1 large egg
2 cups King Arthur Unbleached All-Purpose Flour
2 cups semisweet chocolate chips

Directions:

1. Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.
2. In a large bowl, combine the sugars, butter, salt, vanilla and almond extracts, vinegar, and baking soda, beating until smooth and creamy.
3. Beat in the egg, again beating until smooth. Scrape the bottom and sides of the bowl with a spatula to make sure everything is thoroughly combined.
4. Mix in the flour, then the chips.
5. Scoop 1¼" balls of dough onto the prepared baking sheets, leaving 2" between them on all sides; they'll spread.
6. Bake the cookies for 11 to 12 minutes, until edges are golden brown.
7. Remove the cookies from the oven, and cool on the pan until they've set enough to move without breaking. Repeat with the remaining dough.

Yield: 3 dozen large (3") cookies.

Find more tried-and-truly-good recipes using our All-Purpose Flour at: KingArthurFlour.com/recipes

SAY NO TO RAW DOUGH
Flour is a raw ingredient. Bake fully before enjoying.



UNBLEACHED
**ALL-PURPOSE
FLOUR**



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