

SPECIALTY FLOUR



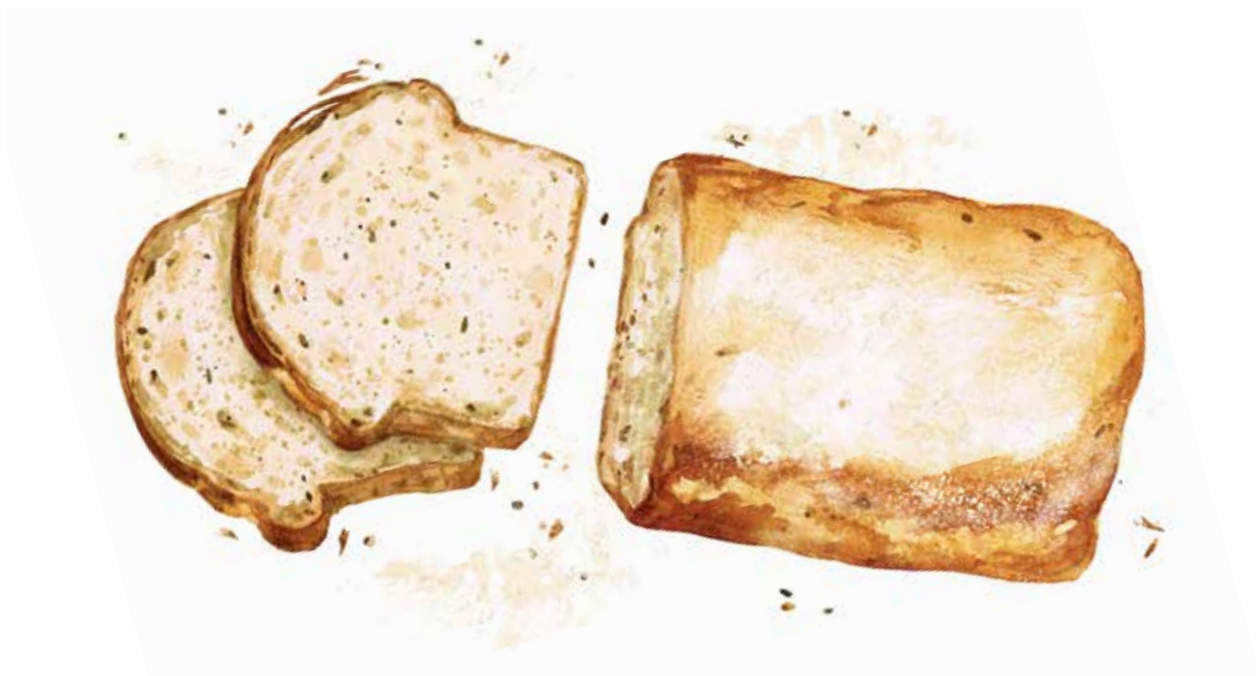
100% EMPLOYEE OWNED



CLASSIC FLAVOR

White Rye FLOUR

FOR LOAVES WITH A LIGHTER TEXTURE



Ⓢ NET WT 48 OZ (3 LBS) 1.36 kg

Ideal for sandwich breads, savory muffins, and rye puff pastry.

White Rye Flour

Our White Rye Flour is milled from rye grain with the bran and germ removed. The result: a lighter, loftier loaf with the same classic rye flavor you love.

How To Bake With It

- White Rye Flour can be used in muffins, scones, and pizza dough to make your baked goods more tender. Replace up to 1/3 of the flour in your recipe with White Rye.
- Visit KingArthurBaking.com for more recipes using White Rye, like our tangy, flavorful Marble Rye, Sour Cream Rye Muffins, and Raisin-Pecan Rye Bread.

OUR RECIPE FOR

Seeded Rye Sandwich Bread

- 1 cup (113g) King Arthur White Rye Flour
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 2 teaspoons instant yeast
- 1/4 cup (28g) pumpernickel (or whole rye) flour
- 1/4 cup (35g) nonfat dry milk powder
- 1 1/2 teaspoons salt
- 1 tablespoon (12g) sugar
- 1 1/2-3 tablespoons (14g-27g) caraway seeds
- 3/4-1/2 teaspoons Deli Rye Flavor
- 1 1/4 cups (283g) water, warm
- 4 tablespoons (57g) butter, melted

- Mix and knead ingredients — by hand, mixer, or bread machine set on dough cycle — until smooth and elastic.
- Place in lightly greased bowl, cover, and allow to rise 1 1/2-2 hours, until puffy.
- Turn dough out onto lightly greased surface and shape into log. Place in lightly greased 8 1/2" x 4 1/2" loaf pan. Cover and let rise 1-1 1/4 hours, or until loaf has crowned 1"-1 1/2" over rim of pan.
- Bake in preheated 375°F oven 35 minutes, until golden brown and digital thermometer inserted into center reads 190°F.
- Remove from pan and cool completely on rack.

Yield: 1 loaf

Nutrition Facts

about 45 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 2g	9%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.3mg	2%
Potassium 70mg	2%

*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: White Rye Flour.

CONTAINS: Wheat.

KING ARTHUR BAKING COMPANY, INC.
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For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

Store cool and dry.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

**BAKER'S
HOTLINE**

855.371.BAKE (2253)

KingArthurBaking.com/Bakers-Hotline

Certified



We're committed to using the power of business as a force for social and environmental good.



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BEST IF USED BY:

