



GOLDEN BRIOCHE BREAD MIX

GOLDEN BRIOCHE BREAD

MAKES 1 LOAF, 16 DINNER ROLLS, OR 12 SANDWICH ROLLS
This box contains bread mix and yeast packet.

YOU'LL NEED

- 1 STICK (8 TABLESPOONS) BUTTER, SOFTENED
- 1 CUP WATER, VERY WARM
- 1 YEAST PACKET, INCLUDED

BAKER'S TIP:

Brioche dough rises slowly due to the butter and sugar in the dough. Use very warm water and soft butter so dough doesn't cool down. Resting dough between kneading periods allows the gluten to strengthen and the dough to fully hydrate.

DIRECTIONS

- 1. COMBINE** mix, butter, water, and yeast in a large bowl. Knead for 6 to 8 minutes until soft and a bit sticky. Cover dough and let sit for 20 minutes. Knead for another 6 to 10 minutes, until smooth. The dough may also be made in a bread machine set on the dough cycle.
- 2. COVER** and let rise for 1 hour, until puffy. Shape and place in a lightly greased 9" x 5" loaf pan, or full-sized brioche pan. Cover and let rise until crowned about 1" over rim of pan, about 1 hour, depending on warmth of kitchen.
- 3. BAKE** in a preheated 350°F oven for 30 to 35 minutes, until golden brown. Cool completely on a rack.

BREAD MACHINE DIRECTIONS: Place ingredients into bucket, program for basic or white bread, 1½-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.

DINNER ROLLS:

Divide dough into 16 pieces and roll into balls. Place in lightly greased 9" x 13" pan or two 9" round pans. Cover and let rise until nearly doubled, about 40 minutes. Bake in a preheated 350°F oven for 18 to 20 minutes, until golden brown.

For guidelines on baking at high altitudes, visit: BakeWith.Us/Altitude

SANDWICH ROLLS:

Divide dough into 12 pieces and roll into balls. Place on greased baking sheet, flattening lightly. Cover and let rise until nearly doubled, about 40 minutes. Bake in a preheated 350°F oven for 18 to 20 minutes, until golden brown.



BAKING WITH JOY SINCE 1790

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.



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RICH BUTTERY TASTE

MAKES BREAD & ROLLS

NET WT 16.75 OZ (1 LB .75 OZ) 475g

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Nutrition Facts

12 servings per container
Serving size 1/3 cup mix (40g)

Calories	Mix		Prepared	
	150	220		
	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat	1.5g	2%	9g	12%
Saturated Fat	0g	0%	5g	25%
Trans Fat	0g		0g	
Cholesterol	45mg	15%	65mg	22%
Sodium	240mg	10%	240mg	10%
Total Carbohydrate	28g	10%	28g	10%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	4g		4g	
Ind. Added Sugars	3g	6%	3g	6%
Protein	6g		6g	
Vitamin D	0.2mcg	2%	0.2mcg	2%
Calcium	40mg	4%	40mg	4%
Iron	0.6mg	4%	0.6mg	4%
Potassium	90mg	2%	90mg	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: BREAD MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), CANE SUGAR, EGGS, NONFAT MILK, SEA SALT, NATURAL FLAVOR. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: EGGS, MILK, WHEAT.

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

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



BEST IF BAKED BY:

GOLDEN BRIOCHE
BREAD MIX
212754

