



DARK PUMPERNICKEL BREAD MIX

DARK PUMPERNICKEL BREAD

MAKES 1 LOAF, 16 DINNER ROLLS, OR 12 SANDWICH ROLLS

This box contains bread mix and yeast packet.

YOU'LL NEED

- 2** TABLESPOONS BUTTER, SOFTENED OR VEGETABLE OIL
- 1½** CUPS WATER, WARM
- 1** YEAST PACKET, INCLUDED

DIRECTIONS

- 1. COMBINE** mix, butter or oil, water, and yeast. Mix and knead by hand or mixer for 5 to 10 minutes, adding more water if needed, 1 teaspoon at a time. Dough should be tacky to the touch, smooth and elastic, and spring back when touched lightly with a floured finger. 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. 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 35 to 45 minutes and the internal temperature reaches 190°F. 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 20 to 22 minutes.

For guidelines on baking at high altitude, 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 20 to 22 minutes.



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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> 100% EMPLOYEE OWNED



DARK PUMPERNICKEL BREAD MIX



NET WT 20.25 OZ (1 LB 4.25 OZ) 574g

WITH
MOLASSES &
CARAWAY

MAKES 4
DELI FAVORITE



SERVING
SUGGESTION

DARK PUMPERNICKEL BREAD MIX

Nutrition Facts

16 servings per container

Serving size **1/4 cup mix (36g)**

	Mix	Prepared
Calories	120	140
	% Daily Value*	% Daily Value*
Total Fat	0.5g 1%	2g 3%
Saturated Fat	0g 0%	1g 5%
Trans Fat	0g	0g
Cholesterol	0mg 0%	5mg 2%
Sodium	260mg 11%	260mg 11%
Total Carbohydrate	25g 9%	25g 9%
Dietary Fiber	3g 11%	3g 11%
Total Sugars	1g	1g
Incl. Added Sugars	0g 0%	0g 0%
Protein	5g	5g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	40mg 4%	40mg 4%
Iron	1.2mg 6%	1.2mg 6%
Potassium	150mg 4%	150mg 4%

*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), WHOLE RYE FLOUR, MINCED ONION, POTATO FLOUR, VITAL WHEAT GLUTEN, MOLASSES (MOLASSES, MALTODEXTRIN), CARAMEL COLOR, CARAWAY SEEDS, SEA SALT, RYE SOURDOUGH (FERMENTED RYE FLOUR, SALT), DELI RYE FLAVOR (RYE FLOUR, ACETIC ACID, NATURAL FLAVORS, LACTIC ACID). YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: WHEAT.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



how2recycle.info

DARK PUMPERNICKEL
BREAD MIX
212755



BEST IF BAKED BY: