



SCOTTISH TOASTING BREAD MIX

> 100% EMPLOYEE OWNED

SCOTTISH TOASTING BREAD MIX

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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
- 1 CUP 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. PLACE** in a lightly greased bowl, turning to coat on all sides. Let rise, covered, for 1 to 2 hours, until puffy. Shape into a loaf and place in lightly greased 9" x 5" loaf pan. Cover and let rise 30 to 90 minutes, depending on warmth of kitchen, until crowned about 1" over rim of pan.
 - 3. BAKE** in preheated 350°F oven for 35 to 45 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 preheated 350°F oven for 20 to 22 minutes, until golden brown.

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 preheated 350°F oven for 20 to 22 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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Sourced non-GMO. Learn more at KingArthurBaking.com/GMO



SCOTTISH TOASTING BREAD MIX

WITH
OATS &
BARLEY

PERFECTLY
HEARTY
TEXTURE



NET WT 18.25 OZ (1 LB 2.25 OZ) 517g

SERVING
SUGGESTION



BEST IF BAKED BY:

SCOTTISH TOASTING
BREAD MIX

212756



Nutrition Facts

13 servings per container
Serving size 1/4 cup mix (40g)

	Mix		Prepared	
Calories	140		160	
	% Daily Value*		% Daily Value*	
Total Fat	1g	1%	2.5g	3%
Saturated Fat	0g	0%	1g	8%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	5mg	2%
Sodium	190mg	8%	190mg	8%
Total Carbohydrate	29g	11%	29g	11%
Dietary Fiber	3g	7%	2g	7%
Total Sugars	3g		3g	
Incl. Added Sugars	3g	6%	3g	6%
Protein	5g		5g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	30mg	2%	40mg	4%
Iron	0.7mg	4%	0.7mg	4%
Potassium	110mg	2%	110mg	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), WHOLE OAT GROATS, WHOLE GRAIN BARLEY FLAKES, BROWN SUGAR, WHOLE GRAIN OAT FLOUR, BUTTERMILK, SEA SALT, YEAST, YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: MILK, 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.