



BREAD MIX

OUR SIGNATURE RECIPE FOR SCOTTISH TOASTING BREAD

Delicious homemade bread is easier than ever with our signature mix. This classic Scottish toasting loaf is made with barley flakes, oat berries, and brown sugar for a hint of sweetness. Perfect spread with butter.



YOU'LL NEED

- 2 tablespoons butter, softened, or vegetable oil
- 1 cup warm water

THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- COMBINE** mix, yeast, butter or oil, and water. Mix and knead until smooth, adding additional water or flour as needed.
- LET** rise for 1-2 hours, covered, then shape and place in a lightly greased 9" x 5" loaf pan.
- COVER** and let rise until crowned about 1" over rim of pan, 30-60 minutes, depending on warmth of kitchen.
- BAKE** in a preheated 350°F oven for 35-45 minutes (center will register 190°F on an instant-read thermometer), tenting lightly with foil if browning too quickly.
- COOL** completely on a rack.

BAKES 1 LOAF

BREAD MACHINE METHOD

Place ingredients into bucket, program for basic or white bread, 1 1/2-lb. loaf, light crust, and press start. After 10 minutes of kneading, add additional water or flour if necessary to produce a soft, smooth dough. Allow machine to complete its cycle.



BAKER'S TIP:

For an artisan look: After shaping your loaf, spritz or brush the entire surface lightly with water and roll in a tray of rolled oats before placing in greased pan. Bake as directed.

COMPLIMENTS OF

The King Arthur Flour Kitchen

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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.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

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

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



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



OUR SIGNATURE RECIPES

BREAD MIX

The perfect bread for toast! Made with oats and barley for a hearty texture and slightly sweetened with brown sugar.

MADE WITH OATS & BARLEY

Scottish Toasting



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

BEST IF BAKED BY:



Nutrition Facts

Serving Size 1/4 cup mix (40g)
Servings Per Container 13

Amount Per Serving	Mix Prepared		
Calories	140	160	
Calories from Fat	10	25	
			% Daily Value**
Total Fat 1g*	2%	4%	
Saturated Fat 0g	0%	8%	
Trans Fat 0g			
Cholesterol 0mg	0%	2%	
Sodium 190mg	8%	8%	
Total Carbohydrate 29g	10%	10%	
Dietary Fiber 2g	8%	8%	
Sugars 3g			
Protein 5g			
Vitamin A	0%	2%	
Vitamin C	2%	2%	
Calcium	2%	2%	
Iron	8%	8%	
Thiamin	20%	20%	
Riboflavin	10%	10%	
Niacin	8%	8%	
Folic Acid	10%	10%	

*Amount in Mix. Prepared contributes an additional 20 Calories (15 Calories from Fat), 1.5 g Total Fat (1.5 g Saturated Fat), 5 mg Cholesterol.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: BREAD MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Whole Oat Groats, Whole Grain Barley Flakes, Brown Sugar, Whole Grain Oat Flour, Buttermilk Powder, Sea Salt. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid. **CONTAINS:** Milk, Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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