

The delicious flavor of Vermont sharp cheddar cheese in easy-to-use powdered form. Simple to add to doughs for crackers and breads. Makes wonderful macaroni and cheese.

**For macaroni and cheese:** Cook 1 1/2 cups (6 ounces) dry elbow macaroni until tender. Drain well and return to pan. Add 1/3 cup Vermont Cheese Powder, 2-4 tablespoons softened butter, and 1/4 cup milk; mix well.

*Store in a cool, dry place.*

# Vermont CHEDDAR CHEESE POWDER

Pure essence of Vermont  
sharp cheddar cheese.

NET WT 8 OZ (227g)



baker's  
PANTRY

**BEST IF USED BY**

**NUTRITION FACTS** SERV. SIZE 2 TABLESPOONS (14G),  
SERVINGS 16, AMOUNT PER SERVING: CALORIES 70, FAT CAL.  
40, **TOTAL FAT** 4.5G(7% DV), SAT. FAT 3G(14% DV), **CHOLEST.**  
15MG(5% DV), **SODIUM** 680MG(28% DV), **TOTAL CARB.**  
3G(1% DV), SUGARS 3G, **PROTEIN** 4G, VITAMIN A (2% DV),  
CALCIUM (15% DV). NOT A SIGNIFICANT SOURCE OF TRANS  
FAT, FIBER, VITAMIN C AND IRON. PERCENT DAILY VALUES ARE  
BASED ON A 2,000 CALORIE DIET.

**INGREDIENTS** VERMONT CHEDDAR CHEESE (CULTURED  
MILK, SALT, ENZYMES) CHEDDAR CHEESE (CULTURED MILK,  
SALT, ENZYMES), WHEY, BUTTERMILK, SALT, DISODIUM  
PHOSPHATE. **CONTAINS** MILK.

THE KING ARTHUR FLOUR COMPANY, INC.  
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Produced on equipment  
that also processes wheat,  
eggs, soy, almonds, hazelnuts,  
pecans, walnuts, and coconut.



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