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)

**NUTRITION FACTS**

SERVING SIZE 2 TABLESPOONS (14G)
SERVINGS PER 16
AMOUNT PER SERVING: CALORIES 70, FAT CAL.
4G, TOTAL FAT 4.5G (7% DV), SAT FAT 0.5G (12% DV), CHOLEST.
15MG (5% DV), SODIUM 88MG (32% 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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