ARTISAN BREAD FLOUR

This medium-protein flour balances strength and flexibility – perfect for baguettes and pizza dough. Use it to bake European-style hearth breads with crisp crusts and airy, flavorful interiors.

NET WT 48 OZ (3 LBS) 1.36kg

100186FO2D  208793
OUR RECIPE FOR
TUSCAN-STYLE COFFEECAKE

DOUGH:
1 cup + 3 tablespoons water
3 3/4 cups King Arthur Artisan Bread Flour
4 tablespoons butter
1 large egg
2 tablespoons sugar
2 teaspoons instant yeast
1 1/4 teaspoons salt
1/4 teaspoon Fiori di Sicilia or vanilla extract

Combine dough ingredients, mixing and kneading to form a smooth, supple dough. Place dough in a bowl, cover, and let rise 1 hour.

FILLING:
1 cup toasted walnuts, coarsely chopped
1 3/4 cup chopped dates
3/4 cup golden raisins

Gently deflate dough, and knead in nuts and fruit. Shape dough into a flat ball, and place it in a 9” round pan. Cover and allow the loaf to rise for 30 minutes, or until it crests over the top of the pan.

TOPPING:
2 tablespoons sugar
1/2 teaspoon vanilla extract
2 teaspoons water

Combine sugar, vanilla, and water. Drizzle over top of the risen bread. Bake in a preheated 350°F oven for 35 minutes, until golden brown and the internal temperature registers 190°F. Let cool in pan for 5 minutes before turning out on a rack. Allow to cool before cutting.

Yield: 1 round loaf.

INGREDIENTS: King Arthur Unbleached Flour (wheat flour, malted barley flour), King Arthur White Whole Wheat Flour, Ascorbic Acid.

CONTAINS: Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

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

Store cool and dry.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.

100186B02DU 208792