BAKER’S SPECIAL DRY MILK

For higher rise, flavor, and tenderness in breads. To substitute for 1 cup liquid milk in recipes, use 1/4 cup Baker’s Special Dry Milk plus 1 cup of water. Mix with dry ingredients, will not reconstitute.
### Nutrition Facts

<table>
<thead>
<tr>
<th>Amount per serving</th>
<th>Calories</th>
<th>130</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Total Fat</strong></td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td><strong>Saturated Fat</strong></td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td><strong>Trans Fat</strong></td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td><strong>Cholesterol</strong></td>
<td>5mg</td>
<td>2%</td>
</tr>
<tr>
<td><strong>Sodium</strong></td>
<td>200mg</td>
<td>9%</td>
</tr>
<tr>
<td><strong>Total Carbohydrate</strong></td>
<td>19g</td>
<td>7%</td>
</tr>
<tr>
<td><strong>Dietary Fiber</strong></td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td><strong>Total Sugars</strong></td>
<td>19g</td>
<td></td>
</tr>
<tr>
<td>Includes 0g Added Sugars</td>
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</tr>
<tr>
<td><strong>Protein</strong></td>
<td>13g</td>
<td></td>
</tr>
</tbody>
</table>

*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.

### OUR RECIPE FOR HIGH-RISE SANDWICH BREAD

3 cups King Arthur Unbleached All-Purpose Flour
2 tablespoons sugar OR 3 tablespoons non-diastatic malt powder
1/4 cup Baker’s Special Dry Milk
2 teaspoons instant yeast
1 1/2 teaspoons salt
2 teaspoons vegetable oil or butter
7 1/2 to 1 1/8 cups water
1 large egg

Combine all ingredients using the smaller amount of water in a large bowl or bucket of a bread machine. Allow to rest for 30 minutes, then knead by hand, electric mixer or bread machine until smooth and supple, adding additional liquid or all-purpose flour as needed. Place in a lightly greased bowl, cover and let rise for about 1 1/2 hours at room temperature (or overnight in your refrigerator), or until noticeably puffy. (In bread machine, allow the machine to complete Dough cycle.)

Transfer dough to a clean work surface, and shape into a loaf. Place in a greased 8 1/2” x 4 1/2” loaf pan, cover, and let rise about 1 hour, or until it’s crowned 1” to 2” over rim of pan. Bake in a preheated 350°F oven for about 35 to 45 minutes, (tenting it with aluminum foil if to be browning too quickly); or until the internal temperature registers 190°F on an instant-read thermometer. Remove from the pan and allow to cool.

**Yield:** 1 loaf.