WE SAY NO TO BLEACH
Most flour companies add benzoyl peroxide, chlorine dioxide, or azodicarbonamide to chemically whiten or artificially strengthen their flours. We want your baked goods to taste delicious and be something you feel good about feeding your family and friends. King Arthur Flour contains no bleach, no bromate, and no artificial preservatives of any kind. What you get in place of these chemical bleaching agents is superior grain and our 225+ year commitment to purity. Not a bad trade off, if you ask us.

NOT ENRICHED
We believe in the goodness of whole foods and pure, simple ingredients. That’s why we don’t enrich our flour — which is the process of adding vitamins and minerals back into the flour ingredients. That’s why we don’t enrich our flour — which is why King Arthur Flour contains no artificial preservatives of any kind. What you get in place of these chemical bleaching agents is superior grain and our 225+ year commitment to purity. Not a bad trade off, if you ask us.

FLOUR IQ
Raise your taste the difference. We let our ingredients shine in their real form; trust us, you’ll experience from field to bag, we craft our flour with care and attention to purity.

WE'RE HERE TO HELP.
Call or chat online with questions for our friendly, experienced bakers.
855.371.BAKE (2253) | KingArthurFlour.com/contact
WE'RE HERE TO HELP.

100% SATISFACTION GUARANTEED

CLASSIC BIRTHDAY CAKE
Ingredients:
2 cups King Arthur Unbleached & Unenriched Cake Flour
1 1/4 teaspoons salt
1 teaspoons baking powder
4 large eggs
2 cups granulated sugar
1 tablespoon vanilla to extract
1/4 teaspoons almond extract (optional, for enhanced flavor)
1 cup milk (alkara milk preferred)
4 tablespoons (1/4 cup) butter, cut into pats
1/2 cup vegetable oil

Directions:
1. Preheat the oven to 325°F with a rack in the center. Lightly grease two 8” or 9” round cake pans; for extra protection against sticking, line the bottom of the pans with parchment and grease the parchment. If your 8” pans aren’t at least 2” deep, use 9” pans.
2. In a small bowl, combine the flour, salt, and baking powder. Set aside.
3. In a large mixing bowl, either using an electric hand mixer or a stand mixer with whisk attachment, beat the eggs, sugar, vanilla, and almond extract (if using), until thickened and light gold in color, about 2 minutes at medium-high speed.
4. Add the dry ingredients and mix, just enough to combine. Scrape the bottom and sides of the bowl, then mix again briefly.
5. In a saucepan set over medium heat or in the microwave, heat and add the butter and oil, stirring until the butter has melted.
6. Slowly mix the hot milk-butter-oil mixture into the batter, stirring on low speed until everything is well combined. Scrape the bowl and mix briefly, just until smooth.
7. Divide the batter evenly between the pans.
8. Bake until a toothpick inserted into the center comes out clean and the top feels set.
9. Remove from the oven, carefully loosen the edges, and allow to cool for 15 minutes in the pans. Transfer them to a rack, right-side up, to cool to room temperature.

BAKE TIME
Two 8” round 26 to 30 minutes
Two 9” round 38 to 42 minutes
9” x 13” pan 45 to 48 minutes
26 to 28 cupcakes

CLASSIC CHOCOLATE FROSTING
In a large bowl, stir together 1 1/4 cups natural cocoa powder, 1 cup confectioners’ sugar, and 1/4 teaspoon baking soda.
Add in 16 tablespoons of softened butter and 3 additional cups confectioners’ sugar, stirring until combined. Beat the frosting at medium-high speed for 1 to 2 minutes, until lightened in color and fluffy. If frosting cupcakes, make one a rack, right-side up, to cool to room temperature.

BAKE TIME
38 to 42 minutes
25 to 30 minutes
45 to 48 minutes
25 to 28 minutes

INGREDIENTS: King Arthur Unbleached Flour (wheat flour, malted barley flour), Wheat Starch.
CONTAINS: Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
KingArthurFlour.com  |  800 827 6836
Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Never bleached, never bromated.®

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet that includes 2,000 calories. Your daily values may be higher or lower depending on your calorie needs.

The King Arthur Flour Company, Inc.

BAKER’S HOTLINE
Call or chat online with questions for our friendly, experienced bakers. 855.371.BAKE (2253) | KingArthurFlour.com/contact
WE'RE HERE TO HELP.

INGREDIENTS: King Arthur Unbleached (wheat flour, malted barley flour), Wheat Starch.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
KingArthurFlour.com  |  800 827 6836
Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Never bleached, never bromated.®

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet that includes 2,000 calories. Your daily values may be higher or lower depending on your calorie needs.

INGREDIENTS: King Arthur Unbleached Flour (wheat flour, malted barley flour), Wheat Starch.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
KingArthurFlour.com  |  800 827 6836
Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Never bleached, never bromated.®

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet that includes 2,000 calories. Your daily values may be higher or lower depending on your calorie needs.

INGREDIENTS: King Arthur Unbleached Flour (wheat flour, malted barley flour), Wheat Starch.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
KingArthurFlour.com  |  800 827 6836
Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Never bleached, never bromated.®

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet that includes 2,000 calories. Your daily values may be higher or lower depending on your calorie needs.

INGREDIENTS: King Arthur Unbleached Flour (wheat flour, malted barley flour), Wheat Starch.
CONTAINS: Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
KingArthurFlour.com  |  800 827 6836
Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Never bleached, never bromated.®