NON-DIASTATIC MALT POWDER

A sweet derivative of roasted barley. Used to produce shiny crusts on the country’s best — New York bagels. Boil bagels in a mixture of 2 tablespoons powder and 2 quarts water. Add 1 to 2 tablespoons to whole grain bread recipes for added flavor and higher rise.
### Nutrition Facts

**57 servings per container**

**Serving size**
1 tbsp (8g)

<table>
<thead>
<tr>
<th>Amount per serving</th>
<th>Calories 30</th>
</tr>
</thead>
<tbody>
<tr>
<td>% Daily Value*</td>
<td></td>
</tr>
<tr>
<td>Total Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>10mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>7g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0g</td>
</tr>
<tr>
<td>Total Sugars</td>
<td>5g</td>
</tr>
<tr>
<td>Includes 5g Added Sugars</td>
<td>10%</td>
</tr>
<tr>
<td>Protein</td>
<td>1g</td>
</tr>
</tbody>
</table>

Vitamin D 0mcg
Calcium 0mg
Iron 0mg
Potassium 30mg

*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.

### WATER BAGELS

**BAGELS**
- 1 1/4 teaspoons instant yeast
- 2 cups warm water
- 1/4 cup Non-Diastatic Malt Powder
- 2 tablespoons sugar
- 1 tablespoon salt
- 5 3/4 cups King Arthur Unbleached All-Purpose Flour

**WATER BATH**
- 2 quarts water
- 2 tablespoons Non-Diastatic Malt Powder
- 1 tablespoon sugar

**INGREDIENTS:** Barley Malt Extract.

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

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

Store cool and dry.

**DO NOT EAT RAW FLOUR, DOUGH OR BATTER.**

100322B01C 208886

**Yield:** 16 bagels.