

Not magic, but it seems like it!
This wonder ingredient is a brilliant
way to make your homemade
baked goods softer and moister
(and keep them fresh for longer).

To use: Add 2 to 4 tablespoons
(about 1 tablespoon per cup of
flour) to your batter or dough
during the creaming, beating, or
kneading stage.

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Bread & Cake ENHANCER

NET WT 9 OZ (255g) ©

STORE COOL AND DRY.

BEST IF USED BY

NUTRITION FACTS SERVINGS 127, **SERV.**
SIZE 1 TSP (2G), AMOUNT PER SERVING:
CALORIES 10, **TOTAL FAT** 0.5G (1% DV), **SAT. FAT**
0.5G (3% DV), **SODIUM** 5MG (0% DV), **TOTAL CARB.**
1G (0% DV), **FIBER** 7G (25% DV), **PROTEIN** 0G. NOT A
SIGNIFICANT SOURCE OF TRANS FAT, CHOLEST.,
FIBER, TOTAL SUGARS, ADDED SUGARS, VIT. D,
CALCIUM, IRON AND POTAS. %DV = %DAILY VALUE

INGREDIENTS RICE STARCH, POLYGLYCEROL
ESTERS OF FATTY ACIDS, MONO- AND
DIGLYCERIDES.

KING ARTHUR BAKING COMPANY, INC.
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Produced on equipment that also processes wheat, milk, eggs,
soy, almonds, hazelnuts, pecans, walnuts, and coconut.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.