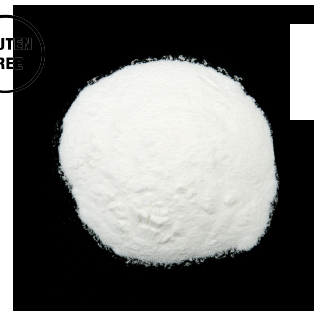


H758 BAKING POWDER



Nutrition Facts

Serving Size 1/8 tsp (.6g)

Amount Per Serving

Calories 0 **Cals. From Fat** 0

% Daily Value**

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 50 mg 2%

Total Carbohydrate 0 g 0%

Dietary Fiber 0 g 0%

Sugars 0 g

Protein 0 g

Vitamin A 0% Vitamin C 0%

Calcium 4% Iron 0%

**Percent Daily Values are based on a 2,000 Calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	CALORIES	2000	2500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories Per Gram:

Fat 9 * Carbohydrate 4 * Protein 4

Source of Nutritional Information

Ingredients

Baking powder (corn starch, sodium bicarbonate, monocalcium phosphate)

Handling And Storage

Store in a dry, cool place.

Points Of Interest

Baking Powder is commonly used for increasing volume and lightening the texture of baked goods. Used for its leavening effect in the absence of acidity, baking powder is often chosen over yeast because it lacks the fermented flavor. Our Baking Powder is non-GMO, offering a unique alternative in baking recipes that highlight clean-label ingredients.

- Gluten-Free, Non-GMO
- Offers leavening with zero flavor profile
- Reacts with added acid, liquid and/or heat
- Increases volumes and lightens textures in baked goods

Suggested Uses

Use for a variety of common baking recipes that require some rising to take place either before heat with an acid or liquid and/or combined later with heat.

- Baked goods such as cookies, quick breads and cakes
- Batters and fry coatings
- Gluten-free leavening

Basic Preparation

Use as required

Recipe

Baking Powder Scones

- 3/4 cup buttermilk
- 2 large eggs, chilled, plus one egg, well beaten
- 3 cups Unbleached all-purpose flour, plus more as needed
- 1 tablespoon Baking Powder, plus 1 teaspoon
- 2 tablespoons superfine sugar
- 1/4 teaspoon kosher sea salt flakes
- 1 dash ground nutmeg
- 10 tablespoons unsalted butter, chilled and cut into 1/2-inch cubes
- 1/2 Cup Dried Zante Currants

Position rack in center of oven, and preheat to 425°F. Line baking sheet with parchment paper; set aside.

Whisk together buttermilk and 2 chilled eggs in small bowl; set aside.

Sift together flour, baking powder, sugar, salt and nutmeg into bowl of stand mixer fitted with paddle attachment. Add butter. Set to medium speed, and mix until butter forms pea-size granules. Add currants, and mix until just incorporated.

Reduce speed to low, and add milk mixture. Continue mixing until dough barely comes together. Do not over-mix.

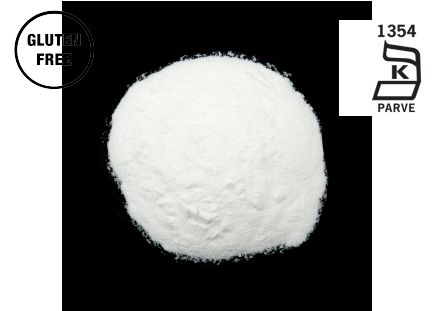
Flour work surface. Transfer dough to work surface, and sprinkle with 2 tablespoons flour. Knead dough several times, just until it no longer sticks to work surface.

Roll out dough to form 3/4-inch thick circle. Using 2-1/2-inch biscuit cutter with fluted edge, cut scones and place on prepared baking sheet, leaving 1 to 2 inches between. To assist with scone removal, dip cutter in flour between cuts.

Gather dough scraps, and knead very lightly to re-form into 2-1/2-inch thick circle. Cut remaining scones.

Brush thin layer of remaining beaten egg on top of each scone. Lightly sprinkle tops of scones with turbinado sugar if desired.

Place scones in oven, and immediately reduce heat to 400°F. Bake until golden, about 20 minutes. Let cool, undisturbed, for a few minutes before serving.

H758 BAKING POWDER

makes 12-15

Scones, biscuits and other shortbreads are perfect demonstrations of the leavening ability of baking powder. These English style scones come out firm but fluffy and soft.