## Copilot

Sure, here are the attributes of King Arthur All-Purpose Flour:

1. **Type**: King Arthur All-Purpose Flour is a versatile flour suitable for a wide range of baking applications [3].
2. **Usage**: It works in any recipe calling for "flour" or "all-purpose flour," yielding exceptional results [1]. It's strong enough for bread and gentle enough for tender, delicate scones and cakes [1].
3. **Unbleached and Unbromated**: This flour is unbleached and unbromated [1]. It's milled to be versatile [1].
4. **Quality**: King Arthur Flour is milled from the finest American wheat and is prized by chefs, bakeries, and culinary schools around the country for its consistency and performance [1].
5. **No Artificial Preservatives**: King Arthur Flour contains no bleach, no bromate, and no artificial preservatives of any kind [1].
6. **Non-GMO**: All of King Arthur's flour products are 3rd party non-GMO certified [2].
7. **Storage**: Like most flours, it should be stored in a cool, dry place in an airtight container to keep it fresh.

Please note that the protein content of all-purpose flour can affect the texture of your baked goods, so it's important to choose the right type of flour for your specific baking needs [4].

Source: Conversation with Bing, 5/13/2024

1. [Sir Galahad Flour Vs King Arthur All Purpose Flour: Which Is The Best ...](https://cookindocs.com/sir-galahad-flour-vs-king-arthur-all-purpose-flour/)
2. [All-Purpose Flour - King Arthur Baking Company](https://shop.kingarthurbaking.com/items/unbleached-all-purpose-flour)
3. [Flour IQ | King Arthur Baking](https://www.kingarthurbaking.com/flouriq)
4. [How do you choose the right flour? | King Arthur Baking](https://www.kingarthurbaking.com/blog/2019/07/12/types-of-flour)