## Copilot

Sure, here's a comprehensive list of attributes for King Arthur's Sir Galahad Flour:

1. **Type of Flour**: It's a high-protein, unbleached bread flour [1].
2. **Protein Content**: The protein content typically ranges from 12.7% to 13% [1].
3. **Gluten Structure**: The high protein content provides a strong gluten structure, resulting in bread with a lofty rise, a tender crumb, and a satisfying chew [1].
4. **Applications**: This flour is versatile and excels in creating a wide range of bread varieties, including crusty artisanal loaves, fluffy sandwich bread, hearty whole-wheat bread, and delicate pastries [1]. It's ideal for breads that require a strong gluten structure, such as baguettes, ciabatta, and sourdough [1]. It also performs admirably in softer breads, lending a subtle chew and a satisfying texture [1].
5. **Baker’s Secret Weapon**: Professional bakers and home enthusiasts alike rely on King Arthur Sir Galahad Flour as their secret weapon for creating exceptional baked goods [1]. Its consistent quality ensures reliable results time and time again [1].
6. **Beyond Bread**: While King Arthur Sir Galahad Flour is renowned for its bread-making prowess, it also shines in other culinary endeavors. It can be used to create flaky pie crusts, tender biscuits, and chewy pizza dough [1]. Its versatility extends to sweet treats as well, lending a delicate crumb to cakes, cookies, and pastries [1].
7. **Milled from**: It's milled from premium hard winter wheat [3].
8. **Kosher**: King Arthur Baking products are packed under kosher supervision [2].
9. **Ideal for**: It's ideal for artisan breads, laminated dough, cookies, and scones [3].
10. **Fermentation Tolerance**: It yields a dough that handles easily and has great fermentation tolerance [2].
11. **Supply**: It's available in a bulk 50 lb. supply for high-volume kitchens [3].

I hope this information helps! Let me know if you have any other questions. 😊

Source: Conversation with Bing, 5/13/2024

1. [King Arthur Sir Galahad Flour: Unveiling The Secrets Behind This ...](https://cookindocs.com/king-arthur-sir-galahad-flour/)
2. [King Arthur Flour Sir Galahad All Purpose Artisan Flour For Artisan ...](https://www.amazon.com/Galahad-Purpose-Artisan-Laminated-Cookies/dp/B0CHJLVK6Y)
3. [Bakery & Food Service Products | King Arthur Baking](https://www.kingarthurbaking.com/pro/products)
4. [King Arthur Sir Galahad Artisan Flour - Bulk 50 lb Bag](https://www.bakersauthority.com/products/king-arthur-flour-sir-galahad-artisan-flour)
5. [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/)