## Copilot

Sure, here is a comprehensive list of attributes for King Arthur's Special Patent Flour:

1. **High-Quality**: King Arthur Special Patent Flour is a high-quality, all-purpose flour [1] [2] [3].
2. **Blend of Hard and Soft Wheat**: It is made from a blend of hard and soft wheat [1].
3. **Balanced Protein Content**: The flour has a balanced protein content, making it ideal for a wide variety of baking needs, including bread, pizza, cakes, and cookies [1] [2].
4. **High Protein Content**: The protein content of King Arthur Special Patent Flour is 11.7%, which is higher than most other all-purpose flours [1].
5. **Finely Milled**: The flour is finely milled, which makes it easy to work with and produces a smooth, even texture in baked goods [1].
6. **Versatile**: It is a versatile flour that can be used for a wide variety of baking needs [1] [2].
7. **Nutritious**: The flour is enriched with added nutrients, including niacin, reduced iron, thiamin, riboflavin, and folic acid [2].
8. **Consistency**: King Arthur Special Patent Flour is known for its consistency, quality, and reliability [2].

Please note that the higher protein content of King Arthur Special Patent Flour may result in baked goods that are slightly denser and chewier than those made with a lower-protein flour [1]. If you are new to using King Arthur Special Patent Flour, it is a good idea to start by using it in a recipe that you are familiar with [1].

Source: Conversation with Bing, 5/13/2024

1. [King Arthur Special Patent Flour: Unveiling The Secrets Behind Its ...](https://cookindocs.com/king-arthur-special-patent-flour/)
2. [What is King Arthur Special Patent flour? - Chef's Resource](https://www.chefsresource.com/what-is-king-arthur-special-patent-flour/)
3. [King Arthur Special Patent Flour: The Secret Ingredient For A Better ...](https://cookupexperts.com/king-arthur-special-patent-flour/)