

Title: Top 7 Best Bread Flours for Baking at Home

Description: This article explores and reviews some of the brands of flour available on the market. In the end, we pick the flour, that we think is best fitted for baking the tastiest products at home.

Table of Content:

1. [Introduction.](#)
2. [Great River Organic Milling - Organic Whole Wheat Bread Flour.](#)
3. [Bob's Red Mill Organic Dark Rye Flour.](#)
4. [Bob's Red Mill 10 Grain Bread Mix.](#)
5. [King Arthur Flour 100% Organic Unbleached Bread Flour.](#)
6. [Antimo Caputo Chefs Flour 2.2 LB - Italian Double Zero 00 - Soft Wheat for Pizza Dough, Bread, & Pasta.](#)
7. [Hodgson Mill Whole Grain Rye Flour 5-Pound Sacks - Traditional Stone-Ground Whole Grain Rye Flour.](#)
8. [Robin Hood Multigrain Bread Flour.](#)
9. [What We Recommend.](#)
10. [Conclusion.](#)

Top 7 Best Bread Flours for Baking at Home

Introduction

There are many secrets to making the tastiest bakery, but the whole process starts with the selection of the right ingredients.

The integral component of any delicious baking is its flour, which is why choosing the right one is vital to get the flavor you sought after.

Bread flour stands out from other types of flours because it contains heavy amounts of protein (about 12-14%) and fair dosages of potassium bromate and vitamin C, which makes the gluten in the flour be more elastic. This type of flour needs more kneading, but your hard work will be rewarded by the chewy and air-like texture of the final product.

If you are a bread connoisseur eager to bake your own bread, brioche, bagel or pizza crust, you might be overwhelmed by the number of flour brands available on the market.

In this article, we will explore some of the finest selection of flours to ensure that your mornings will be brightened up by the finest baking.

Great River Organic Milling - Organic Whole Wheat Bread Flour

Great River Organic Milling takes pride in the quality of its products and its commitment to organic agriculture, which it supports by building and maintaining healthy soil. This improves water quality and, in turn, makes grain and other food crops on the soil contain more healthy nutrients.

This bread flour is created in northern plains of western North Dakota, where it's meticulously milled from hard red spring wheat. Great River Organic Milling ensures that its flour contains strong gluten content and exactly 14% of protein.

Highlights:

- High nutritional value of the flour.
- Granite millstones contribute to the quality and taste of the flour.
- Strictly maintained protein level (14%).
- Milled from red spring wheat.

- Certified Organic by Quality Assurance International, Kosher approved and GMO-free.
- Comes in a 25 and 50-pound pack.

Pros:

- Good flavor.
- Easy to bake. Just follow the recipe, that's printed on the bag.
- Holds water well when working with the dough.
- Fair price.
- The company's support center is helpful and quick to react if you have any problems with the product. Easy to get a replacement if you find any defect.

Cons:

- The crust doesn't get brown very well.
- The loaf might have a lot of cracks.
- Not much oven spring.
- Some buyers complained about bugs and moth in their bags of flour.

Bob's Red Mill Organic Dark Rye Flour

Bob's Red Mill Dark Rye Flour is a staple of quality in the United States and Eastern Europe. This brand of flour is finely milled and stone ground from premium dark, plump rye berries, which hearty and distinctive flavor made them popular.

Rye is full of dietary fiber and iron. It is also rich with antioxidants, minerals, and nutrients.

This flour can be used to cook many kinds of bakery products. You can even use it to make cookies, muffins, cakes and pancakes.

Highlights:

- Rich with iron, fiber, minerals and nutrients (protein, copper, zinc, selenium and phosphorus).
- 100% stone ground from premium organic dark, plump rye berries.
- 100% whole grain.
- Consistently high quality and coarseness.

- Certified Organic by Quality Assurance International, Kosher approved, Vegan (no eggs, dairy or honey) and GMO-free.
- Comes in a 22-Oz in a 4 pack.

Pros:

- Hearty and robust flavor.
- Great for making pastries (waffles, cookies, muffins, cakes, pancakes).
- Good for baking pizza crust.
- Great packaging of the product.
- Reasonable price.

Cons:

- Some buyers reported that they found mold in their packages.
- You may need to mix it with other types of flour if you want a good rise.

Bob's Red Mill 10 Grain Bread Mix

Another type of flour from Bob's Red Mill, renowned for the flavorful products it sells.

This flour consists of whole-grain ingredients. It's also Vegetarian and Kosher approved.

The 10 Grain Bread Mix is a quick and effortless way to make delicious, fresh products. Bread baked by this flour has a mildly nutty flavor and a nice structure, which makes it great for French toasts and sandwiches.

Highlights:

- Good texture.
- Nutty flavor.
- Whole grain.
- Vegetarian and Kosher approved.
- Comes in a 19-oz package.

Pros:

- Best used to make sandwiches, croutons, bread salad and French toasts.
- Small price.
- Easy to bake in the bread machine.

- Good package. One 19-oz pack is more than enough to make a loaf of bread.

Cons:

- Bread doesn't have a good and consistent rise.
- Could be too soft and fragile for some.

King Arthur Flour 100% Organic Unbleached Bread Flour

King Arthur Flour is an employee-owned company, which provides high-quality flour and ingredients since 1970.

This company's bread flour is 12.7% protein, which is higher than most USA brands. The high amount of protein strengthens the rise, so the final product is lofty and has more defined texture.

The flour is milled and processed with great attention to detail to the point of perfectionism, in order to ensure that every consumer will have his expectations exceeded.

This brand of flour is considered the best by baking enthusiast and professionals all over the world.

King Arthur Flour is great for yeast baking. We recommend using it to make delicious bread, rolls or pizza crust. If you want to add extra height to other bakery products – just combine King Arthur Flour with whole wheat flours.

Highlights:

- High protein count.
- Organically grown.
- Milled to the strictest specifications in the industry.
- Flour is unbleached and unbromated.
- Made from 100% American-grown wheat.
- Approved "Organic" by the USDA. Certified Organic by Quality Assurance International, Kosher approved and GMO-free.
- Comes in a 5-pound pack.

Pros:

- Good taste.
- Extra protein count.
- Easy to bake and works well with the bread machine.
- No need to add extra gluten or yeast to the general recipe.
- Perfect for yeast baking (bread, rolls, pizza crust).
- Can be combined with other types of flour to add height to the bakery products.

Cons:

- Pricier than other flours.
- Some customers report that the bags of flour are prone to tearing.
- The last shipment of this flour was recalled due to the possibility of contamination with E. coli.

Antimo Caputo Chefs Flour 2.2 LB - Italian Double Zero 00 - Soft Wheat for Pizza Dough, Bread, & Pasta

This Italian company is dedicated to making wheat flour, which is used for making authentic Neapolitan pizza since 1924.

The product is milled slowly and carefully, which results in better water absorption and superior yield of the flour. Antimo Caputo Chefs Flour has strong and elastic gluten, which works great for restaurant and home chefs alike.

The soft wheat flour makes for a flavorful crust with tender bottom and bubbles in cornicione.

As the name truthfully suggests, this flour is an essential ingredient for fantastic pizza crust, cakes, pasta and gourmet bread.

Highlights:

- 100% wheat flour, that is perfect for long fermentation baking.
- All-natural flour with no additives.
- Known for its authentic taste and great texture.
- Fine water absorption and yield.
- Comes in 10 packs of 2.2 LB each (total of 22 LB)

Pros:

- An ideal choice for pizza crust, pasta and gourmet bread.

- Easy to use in baking.
- Good for home ovens (temperatures up to 500 degrees Fahrenheit).

Cons:

- Hard to find in conventional grocery stores.
- Not for gluten-sensitive people.
- Some bags can be little understuffed with flour.

Hodgson Mill Whole Grain Rye Flour 5-Pound Sacks - Traditional Stone-Ground Whole Grain Rye Flour

Bakers of Hodgson Mill, located in the USA, have provided quality flours and meals for over 125 years.

The Hodgson Mill Whole Grain Rye Flour is 100% Whole Grain, always fresh and full of nutrition with a strong rye flavor.

This company uses quality grains and slowly mills them, using a stone grinding process, which ensures that the final product has wholesome texture and distinct taste.

It is important to consider that this flour is rough ground, so making a full loaf of bread from only this flour may result in a very dense final product. We recommend mixing this flour with other grains to lighten the loaf.

Hodgson Mill Whole Grain Rye Flour is best used for baking Jewish or Russian Ryes, Sourdough and Pumpernickel.

Highlights:

- 100% Whole Grain.
- 100% stone ground from quality grains.
- Flour is unbleached, unbromated, and unenriched.
- Certified Organic by Quality Assurance International, Kosher approved and GMO-free.
- Comes in a 5-pound sack, which consists of 6 packs.

Pros:

- Great flour for Jewish or Russian Ryes, Sourdough, Pumpernickel, artisan bread and sandwiches.
- Amazing aroma and flavor.

- Healthy and fresh. Unbleached and GMO-free.
- Good value for the price.

Cons:

- Some bags of flour are prone to tearing.
- Needs to be mixed with liquid and other flours if you don't want brick-like loaves of bread.

Robin Hood Multigrain Bread Flour

Since 1909 Robin Hood is considered as a stamp of quality both inside and outside of Canada.

Robin Hood Multigrain Bread Flour is another addition to flours, which are perfect for hearty breads with its soft, even structure.

Milled from hard red spring wheat and soft wheat, then blended together, along with cracked rye and wheat, this flour is an excellent choice for making bread.

Highlights:

- Canadian classic.
- High protein count.
- Hearty flavor.
- Milled from red spring wheat.
- Non-white bread flour with less sugar and salt, compared to standard US recipes.
- GMO-free.
- Comes in a package of 11 pounds (5 kilograms).

Pros:

- Excellent flour for a hearty bread.
- Fine for yeast-raised bakery, rolls and pizza crust.
- Easy to make by hand and with a bread machine.
- Soft, even structure.
- Good rising.

Cons:

- Hard to come by in grocery stores.
- Can be pricey, because most of the time you must order it online from Canada.

What We Recommend

The best pick for your money overall is non-arguably **King Arthur Flour 100% Organic Unbleached Bread Flour**. It's considered the best flour on the market for a reason!

For making hearty bread we recommend **Robin Hood Multigrain Bread Flour**. Though it's hard to come by and you will probably have to order it online from Canada for an extra cost.

Chose none other than **Antimo Caputo Chefs Flour 2.2 LB - Italian Double Zero 00 - Soft Wheat for Pizza Dough, Bread, & Pasta** if delicious pizza crust is what you're after.

Conclusion

Now that we've looked at the best bread flours on the market you should see, that picking the right flour is no rocket science. Instead, you should look at it as an Art – an integral part of the Art of Baking.

Just remember, that because it is Art, it will require practice and sacrifice to find the flour best fitted for your taste.

We hope that this article will help you to reduce the amount of trial and error to a minimum, so you could bake a bread of your dreams much faster!