

## Bread Flour vs All-Purpose Flour (vsdiff.com)

Attribute	Bread Flour	All-Purpose Flour (AP)
Typical protein	~12-14% (higher gluten potential)	~9-12% (moderate gluten)
Primary use	Yeast breads, chewy crumb, strong structure	Versatile: cookies, cakes, quick breads, some yeast breads
Hydration behavior	Absorbs more water; needs ~5-15% more liquid	Lower absorption; easier to handle at lower hydration
Texture yield	Chewier, more elastic	Softer, crumblier in pastries
Common substitutions	Can replace AP for sturdier loaves; adjust liquid	Usable for many breads but may yield weaker rise

Source: <https://vsdiff.com/bread-flour-vs-all-purpose-flour/>