

100% EMPLOYEE OWNED



Instant Sourdough

FLAVOR



A shortcut to sourdough's classic flavor.

Ⓢ NET WT 12 OZ (340g)

Instant Sourdough Flavor

Add 1 to 2 tablespoons to sourdough bread for extra zing. Add an additional 1 to 2 tablespoons of liquid if dough is too dry. Or, add 2 to 3 teaspoons for each cup of flour in your bread recipe.

Easy No-Knead Sourdough Flavor Bread

MAKES 1 LOAF

- 2½ cups (298g) King Arthur Unbleached All-Purpose Flour
- ½ cup (57g) King Arthur Premium Whole Wheat Flour
- 3 tablespoons (18g) Instant Sourdough Flavor
- 1 teaspoon instant yeast
- 1 teaspoon salt
- 1¼ cups (284g) lukewarm water

DIRECTIONS

Stir all ingredients vigorously in lidded 4-quart container, then knead briefly until dough comes together. Cover loosely and let rest 1 hour. Cover tightly and refrigerate overnight, or for up to 5 days.

Gently scoop dough onto lightly floured surface and shape into a ball. Place in lightly greased baking crock. Cover and let rise 30 to 90 minutes, until almost doubled.

Place covered crock in cold oven. Set temperature to 425°F and bake 45 minutes (counting from when you started the oven). Uncover and bake 10 to 15 minutes more, until golden brown and digital thermometer inserted into center reads 190°F. Cool completely on a rack.

BEST IF USED BY:

Nutrition Facts

56 servings per container	
Serving size	1 tbsp (6g)
Amount per serving	
Calories	20
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.1mg	0%
Potassium 10mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: MALT VINEGAR (MALTODEXTRIN, MALT VINEGAR), RYE SOURDOUGH (FERMENTED RYE FLOUR, SALT), CITRIC ACID.

CONTAINS: WHEAT.

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Store cool and dry.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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