

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

- 2 1/2 cups (298g) King Arthur Unbleached All-Purpose Flour
- 1/2 cup (57g) King Arthur Premium Whole Wheat Flour
- 3 tablespoons (18g) Instant Sourdough Flavor
- 1 teaspoon instant yeast
- 1 teaspoon salt
- 1 1/4 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.

KING ARTHUR BAKING COMPANY, INC.
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For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

Store cool and dry.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

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