



# Instant Sourdough

## FLAVOR

A shortcut to sourdough-flavored bread, pancakes, waffles, and biscuits. Add 2 to 3 teaspoons instant sourdough flavor for each cup of flour in your recipe.

Or, add 1 to 2 tablespoons to your sourdough bread recipe to give it extra zing! To keep your bread dough consistency correct, you may need to add an additional 1 to 2 tablespoons of liquid to your recipe.

Ⓢ NET WT 12 OZ (340g)

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King Arthur Baking Company, Inc. | Norwich, Vermont  
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# Easy No-Knead Sourdough Flavor Bread

- 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

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.

**Yield:** 1 loaf.

## 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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Produced on equipment that also processes eggs, milk, soy almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

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