



WHEN SOURCING GRAIN, WE FIRST **LOOK TO OUR LOCAL TEXAS FARMERS.**

No-Knead Artisan Bread

INGREDIENTS:

3 CUPS TEXAS PURE MILLING BREAD FLOUR
2 TSP. SALT
½ TSP. ACTIVE DRY YEAST
1 ¼ CUP WATER (UNDER 110°)



DIRECTIONS: COMBINE THE INGREDIENTS IN A 1 GALLON FOOD-GRADE BUCKET OR A LARGE 1 GALLON BOWL WITH A LID, JUST UNTIL EVERYTHING IS MIXED AND SMOOTH. IT TAKES ABOUT 20-30 TURNS BY HAND TO GET IT ALL COMBINED. COVER WITH A LID AND KEEP IT COVERED 10-12 HOURS AT ROOM TEMPERATURE UNTIL YOU'RE READY TO BAKE YOUR BREAD. FORM INTO A LOAF AND PLACE ON A LIGHTLY OILED BAKING STONE OR IN AN 8" LOAF PAN THAT HAS BEEN GREASED. ALLOW TO RAISE IN A WARM ROOM UNTIL DOUBLED, ABOUT 2 HOURS. BAKE AT 375° FOR 35-40 MINUTES (FOOD THERMOMETER WILL REGISTER 165° OR MORE.

**WE'VE GOT THE SCOOP ON FLOUR
AND TASTY RECIPES TO BOOT!**
www.texaspuremilling.com

DISTRIBUTED BY
TEXAS PURE MILLING
DAWN, TX 79025



Nutrition Facts

About 45 servings per container

Serving size 1/4 cup (30g)

Amount per serving

Calories **110**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 22g **8%**

Dietary Fiber <1g **3%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 3g

Vitamin D 0mcg **0%**

Calcium 6mg **0%**

Iron 2mg **10%**

Potassium 41mg **0%**

The % Daily Value (DV) 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: UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID.

CONTAINS: WHEAT



DO NOT CONSUME RAW FLOUR, DOUGH, OR BATTER. AFTER OPENING, KEEP COOL AND DRY IN A SEALED CONTAINER. FREEZE FOR PROLONGED STORAGE