

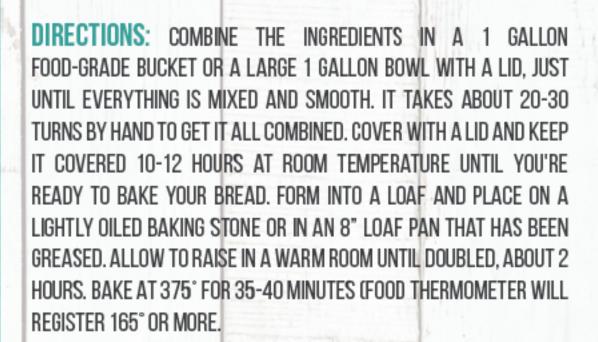
WHEN SOURCING GRAIN, WE FIRST LOOK TO OUR LOCAL TEXAS FARMERS.

No-Knead Artisan Bread

INGREDIENTS:

3 CUPS TEXAS PURE MILLING BREAD FLOUR 2 TSP. SALT

1/2 TSP. ACTIVE DRY YEAST 1/4 CUP WATER (UNDER 110°)



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

DISTRIBUTED BY TEXAS PURE MILLING DAWN, TX 79025



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

Nutrition Facts

About 45 servings per container Serving size 1/4 cup (30g)

Amount per serving Calories

110

% Daily Value*	
Total Fat Og	0%
Saturated Fat Og	0%
Trans Fat Og	
Cholesterol Omg	0%
Sodium Omg	0%
Total Carbohydrate 22g	8%
Dietary Fiber <1g	3%
Total Sugars Og	
Includes Og Added Sugars	0%
Protein 3g	
Vitamin D Omcg	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

