Pioneering miller and baker Jonathan Dodgson Carr was determined to mill the finest flour to bake his famous biscuits.

built a mill overlooking the Solway Firth at Silloth on the Cumbrian coast to handle

Like our founder J D Carr, we work with growers worldwide to source the best wheat to mill our flour that's tried and trusted by

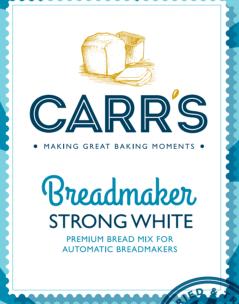


# **OUR MILLER'S PROMISE**

We mill each grain with care to achieve its fullest baking potential. We don't add enzymes or improvers so our flour is naturally as good as it can be.

We've been milling this way for more than 175 years so we know a thing or two about what bakers need..

flour to help you make your ow great baking moments.





PREMIUM BREAD MIX FOR AUTOMATIC BREADMAKERS

#### **NUTRITION INFORMATION**

Typical values	per I 00g
Energy	[4]6kJ
	334kcal
Fat	1.2g
of which saturates	0.3g
Carbohydrate	67.6g
of which sugars	4.4g
Dietary Fibre	2.8g
Protein	13.1g
Salt	1.94g

Ingredients: Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Salt, Dextrose, Dried Yeast, Ascorbic Acid.

Allergy Advice: For allergens, including cereals containing gluten, see ingredients in bold.

Store in a cool, dry place.

500g

### www.carrsflour.co.uk

Milled in the UK by Carr's Flour Mills Limited, Solway Mills, Silloth, Cumbria CA7 4AJ



# Large White Loaf

500g (I Packet) Carr's Breadmaker Strong White\*

25g (a large knob) Butter or Vegetable Fat 305ml Water

\* Carr's Breadmaker Blend includes Flour, Sugar, Salt, Dextrose, Dried Yeast and Ascorbic Acid.

# METHOD FOR BREADMAKERS

Add the ingredients to the breadmaker pan in the order listed in the breadmaker instruction book and then follow the manufacturers' instructions.

We recommend setting your machine to the basic/ normal setting, large loaf, medium crust.

See our recipes and baking advice online at www.carrsflour.co.uk or call our helpline 016973 33715

**CARR'S** MAKING GREAT BAKING MOMENTS •



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