

BEST BEFORE
DATE

**MILLED ON
THE SOLWAY FIRTH**

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

With the same dedication, the Carr family built a mill overlooking the Solway Firth at Silloth on the Cumbrian coast to handle quality wheat from around the globe.

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 Britain's best bakers.



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...

...that's our promise: to mill the finest flour to help you make your own **great baking moments.**



CARR'S

• MAKING GREAT BAKING MOMENTS •

**VERY STRONG
CANADIAN
WHITE FLOUR**



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NUTRITION INFORMATION

Typical values	per 100g
Energy	1444kJ 340kcal
Fat	1.3g
of which saturates	0.3g
Carbohydrate	67.3g
of which sugars	1.4g
Dietary Fibre	3.0g
Protein	14.8g
Salt	trace

Ingredients: Fortified **Wheat Flour** (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin).

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

Store in a cool, dry place.

Best before end date: see top of pack.

1kg



Collect tokens and find our range of baking essentials on offer at www.carrsflour.co.uk

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

MAKE THE PERFECT LOAF

BY HAND OR IN A BREADMAKER

Large White Loaf

500g Carr's Very Strong Canadian White Flour **1½ tsp Salt**
1 tsp Fast Action Dried Yeast **25g Butter**
340ml Water (lukewarm)

METHOD BY HAND

Mix together the flour and salt. Rub in the butter and then stir in the yeast.

Gradually mix in the water to make a soft dough. Knead well on a lightly floured surface for about 10 minutes until smooth and elastic. Shape the dough and cover with a clean, damp tea towel to stop the dough drying out and leave in a warm place for about an hour to rise.

When it has risen, tip the dough onto a lightly floured surface and knead well for 3 minutes. Place in a greased 1½ / 2lb loaf tin, cover loosely with a damp tea towel and leave in a warm place for about half an hour.

Uncover and bake in a preheated oven at 230°C (Fan 210°C, Gas Mark 8) for 30-35 minutes. Remove loaf from tin and allow to cool before slicing and enjoying!

METHOD FOR BREADMAKERS

Follow the manufacturers' guidelines on the order of liquid/dry ingredients and set 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**

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