

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.

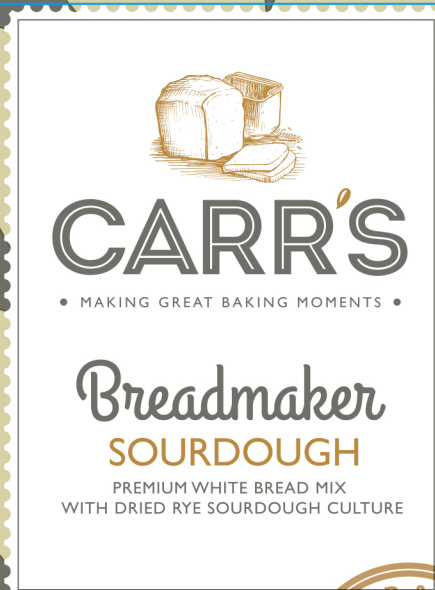


OUR MILLER'S PROMISE

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.



Breadmaker SOURDOUGH

PREMIUM WHITE BREAD MIX WITH
DRIED RYE SOURDOUGH CULTURE FOR
THAT CLASSIC SOURDOUGH TANG

NUTRITION INFORMATION

Typical values (cooked as per instructions)	per 100g
Energy	1017kJ 241kcal
Fat	2.8g
of which saturates	0.6g
Carbohydrate	43.8g
of which sugars	3.1g
Dietary Fibre	2.9g
Protein	8.5g
Salt	0.7g

Ingredients: Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sourdough Culture (**Rye**) (10%), Sugar, **Wheat** Gluten, Salt, Yeast.

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.

500g



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

Sourdough Loaf

500g (1 Packet)

Carr's Breadmaker
Sourdough*

25g (softened) Butter
or Vegetable Fat
320ml Water

* Carr's Breadmaker Blend includes Flour, Sourdough Culture, Sugar, Salt and Dried Yeast.

METHOD FOR HAND BAKING:

1. In a bowl, rub the butter into the mix. Gradually add the water and mix until a dough is formed.
2. Tip out onto an oiled surface and knead the dough for 10-15 minutes, or until smooth & elastic.
3. Place in a bowl and cover, allow to rest for 1 hour or until the dough has doubled in size.
4. Knock back the dough and shape into a round boule.
5. Place on a baking tray and leave to prove for 1 hour.
6. Pre-heat the oven to 230°C (Fan 210°C, Gas Mark 8). Bake for 25 mins, then lower the temperature to 200°C (Fan 180°C, Gas Mark 6) and bake for a further 10 minutes.
7. Remove from the oven and leave to cool on a wire rack.

METHOD FOR BREADMAKER:

Add the ingredients to the breadmaker pan following the manufacturers' instructions and set your machine to a 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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