



# INSTANT SOURDOUGH FLAVOR

A shortcut to sourdough-flavored bread, pancakes, waffles, and biscuits.

Add 2 to 3 teaspoons instant sourdough flavor for each cup of flour in your recipe. Or, add 1 to 2 tablespoons to your sourdough bread recipe to give it extra zing!

To keep your bread dough consistency correct (soft and slightly sticky, for most sourdough loaves), you may need to add an additional 1 to 2 tablespoons of liquid to your recipe.

**100101**

© NET WT 12 OZ (340g)

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KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfour.com | 800.827.6836

# EASY NO KNEAD SOURDOUGH BREAD

2 1/2 cups King Arthur Unbleached  
All-Purpose Flour  
1/2 cup King Arthur Premium Whole  
Wheat Flour or rye flour  
3 tablespoons Instant Sourdough Flavor

1 teaspoon instant yeast  
1 teaspoon salt  
1 1/4 cups warm water

## Nutrition Facts

Serving Size 1 Tablespoon (6g)  
Servings Per Container about 56

Amount Per Serving

**Calories 25**      **Calories from Fat 0**

% Daily Value\*

**Total Fat 0g**      **0%**

Saturated Fat 0g      **0%**

Trans Fat 0g

**Cholesterol 0mg**      **0%**

**Sodium 5mg**      **0%**

**Total Carbohydrate 5g**      **2%**

Dietary Fiber 0g      **0%**

Sugars 0g

**Protein 0g**

Vitamin A 0%      • Vitamin C 2%

Calcium 0%      • Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than	65g	80g	
Saturated Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

Place all ingredients in a lidded 4-quart container. Stir until combined, or dough will be shaggy.

Cover loosely and allow to rest for one hour at room temperature, then cover tightly and transfer to refrigerator overnight, or for up to 5 days.

Gently scoop dough onto a lightly floured work area and shape into a ball. Place in a lightly greased 4-quart baking crock and cover. Let rise until almost doubled in bulk, 30 minutes to 1 1/2 hours, depending on warmth of your kitchen.

Place covered crock in cold oven set at 425°F and bake for 45 minutes. Uncover and bake an additional 10-15 minutes, until golden brown.

Turn out of crock and cool on a rack.

Yield: 1 loaf.

Store cool and dry.

**INGREDIENTS:** Malt Vinegar (maltodextrin, malt vinegar),  
Rye Sourdough (fermented rye flour, salt), Citric Acid.  
**CONTAINS:** Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VERMONT 05055  
800 827 6836 | KingArthurFlour.com

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**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

