



Nora Mill Granary
7107 South Main Street
Helen, GA 30545

706-878-2375
noramill.com

Nora Mill Special High Gluten Bread Flour

White Bread • Cheese Bread • French Bread

**Special High Gluten
Bread Flour**

This bread flour has a greater gluten strength and protein content than soft wheat, and is especially good in yeast breads, pizza dough, and rolls. Perfect for the bread machine.

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Shop online @ www.noramill.com

The Perfect White Bread (for the bread machine)

2 Cups Nora Mill Bread Flour
2/3 Cup milk
2 T. butter
1/2 tsp. salt
1 egg
1/4 Cup sugar
1 tsp. yeast

Add all ingredients according to your machine instructions. Use white bread setting. Because of the egg, do not use the timer feature.
Makes a 1 lb. loaf.

Cheese Bread (for the bread machine)

2 Cups Nora Mill Bread Flour
1/3 Cup milk
1/3 Cup water
2 tsp. sugar
1/2 tsp. dill (optional)
2/3 Cup grated cheese (Swiss or cheddar work best, fat free cheese is fine)
2 T. Nora Mill Vital Wheat Gluten (optional)
1 1/2 tsp. rapid rise yeast

Add all ingredients according to your machine instructions. Use white bread setting. Because of cheese, do not use the timer feature.
Makes a 1 lb. loaf.





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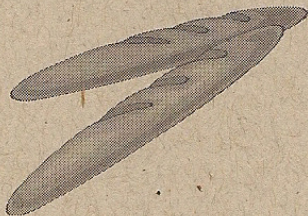
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Nora Mill Special High Gluten Bread Flour (continued)

French Bread

4 Cups sifted Nora Mill Bread Flour
1 packet active dry yeast
2 Cups lukewarm water
1 T. sugar
2 tsp. salt
melted butter

Dissolve yeast in 1 cup lukewarm water to soften. Sift together flour, sugar, and salt in a large bowl; stir in dissolved yeast. Add just enough water to hold dough together; mix until dough is soft and sticky. Cover dough with cloth; let rise in a warm spot until double in bulk. Punch down dough and knead roughly with hands. Divide dough in half; place in two 6-inch round baking dishes. Cover dough and let rise until it reaches the top of the dish. Bake in preheated 400° oven for 1 hour. Brush tops with butter.



INGREDIENTS: Enriched wheat flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin, mononitrate, riboflavin, folic acid).

Handmade White & Wheat Bread

2 T. yeast, active dry
1/2 Cup warm water (110° F)
5 Cups hot tap water
2 T. salt
2/3 Cup vegetable oil
2/3 Cup sugar
6 Cups Nora Mill Whole Wheat Flour
6 Cups Nora Mill Bread Flour

In a large mixing bowl, combine yeast and warm water. Proof for 15 minutes. Add tap water, salt, oil and sugar; blend well. Add 3 cups Nora Mill Whole Wheat Flour and 3 cups Nora Mill Bread Flour, mix well. Add the rest of the flour (1 cup at a time). Turn out onto a floured surface and knead until smooth and elastic (at least 8-10 minutes). Divide dough in half and form two loaves with oiled hands. Place loaves in two lightly greased loaf pans. Cover with a towel and let rise in a warm area 35-40 minutes. Preheat oven to 350° F and bake for 40-45 minutes. Turn loaves out onto a wire rack; brush tops of bread with butter.

Make 2 loaves.

To maintain the flavor and nutritive qualities of whole grains, they should be kept in airtight containers in the refrigerator or freezer.

