



Nora Mill Granary
7107 South Main Street
Helen, GA 30545

706-878-2375
noramill.com

Nora Mill Course Stone Ground Whole Wheat Bread Flour

Pizza Dough • Oatmeal Bread • Daily Bread • Buttermilk Bread

**Coarse Stone Ground
Whole Wheat Bread Flour**

*Milled from the entire hard winter wheat berry for a more nutty, crunchy, wholesome taste. A fiber rich flour used for nutritional yeast breads, pizza crust and rolls.
Perfect for bread machines.*

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Whole Wheat Pizza Dough

1 packet active dry yeast
3/4 Cup warm water
1/2 tsp. sugar
1/2 tsp. salt
2 T. olive oil
1 Cup Nora Mill Whole Wheat Bread Flour
1 Cup Nora Mill Bread Flour

Dissolve yeast in warm water. Stir in sugar, salt and flour. Mix for a minute and then knead. Place in 2 oiled pizza pans. Top with favorite toppings and bake in at 375° F oven 20-25 minutes or until brown and bubbly.

Whole Wheat Daily Bread

(for the bread machine – a low-rising, dense loaf great for sandwiches!)

3/4 Cup warm water
2 T. vegetable or corn oil
2 tsp. sugar
1/2 tsp. salt
1 Cup Nora Mill Whole Wheat Bread Flour
1 1/4 Cups Nora Mill Bread Flour
1 1/2 T. Nora Mill Vital Wheat Gluten
1 1/2 tsp. rapid or quick yeast

Add all ingredients according to your machine instructions. Use wheat or white bread setting.





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Nora Mill Course Stone Ground Whole Wheat Bread Flour (continued)

Whole Wheat Oatmeal Bread

- 1 Cup Nora Mill Rolled Oats
- 1 Cup Nora Mill Whole Wheat Bread Flour
- 3 1/2 to 4 1/2 Cups Nora Mill Bread Flour
- 1/2 Cup brown sugar
- 2 tsp. salt
- 2 Cups boiling water
- 2 T. vegetable oil
- 1 packet yeast
- 1/2 Cup warm water

Combine oats, whole wheat flour, sugar and salt in large bowl. Pour boiling water over combined dry ingredients. Stir to combine. Add oil. Cool to lukewarm. Dissolve yeast in warm water. When above batter is cooled to lukewarm, add yeast. Stir in enough flour to make stiff dough. Turn onto floured surface and knead 5 to 10 minutes. Place in greased bowl, cover and let rise until doubled. Punch down and let rise again. Divide dough in half. Shape each half into a loaf and place in greased 8" by 4" loaf pans. Sprinkle with 2 tablespoons oatmeal if desired. Bake at 350° F. for 30 to 40 minutes.

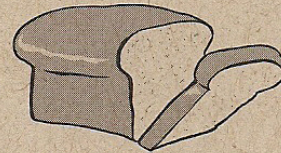


Honey-Buttermilk 100% Wheat Bread

(for bread machine)

- 3/4 Cup buttermilk
- 1 egg
- 1 T. fruit juice concentrate
- 1 T. honey
- 3/4 tsp. salt
- 1 to 2 T. Nora Mill Vital Whole Wheat Gluten
- 1/4 tsp. baking soda
- 2 1/4 Cups Nora Mill Whole Wheat Bread Flour
- 1 tsp. yeast

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



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

