Hill's Mills & Mixers
BOSCH Kitchen Centre
~products for better health

SOURDOUGH BATTER Ruby and Friends

1 cup sourdough starter
2 cups warm water
1 ¾ cups whole wheat flour
Let sit a couple of hours or overnight. Keep in covered non-metal container.

SOURDOUGH BREAD Ruby and Friends

2 cups sourdough batter (above)
2 tablespoons each honey and oil
2 teaspoons salt
4 cups flour
Place in non-metal bowl. Knead about 20 minutes. Form into loaf and place in oiled loaf pan. Let rise to double size and bake at 350 degrees about 45 minutes or until done.

Ruby Hill | Hill's Mills & Mixers | 403-327-3529 or TF 1-866-327-3559