

TRUE IMPACT AT ORIGIN

True Origin works directly with Barrett's Ridge, a small, woman focused business in South Africa. Buying this product helps to create jobs for women in local communities as well as supporting children in disadvantaged areas.

Barrett's Ridge,
Cape Town

OR



NUTRITIONAL INFO — 100G

Energy	1442kJ/345kcal
Fat	1.5g
of which saturates	0.5g
Carbohydrate	67.9g
of which sugars	9.1g
Protein	10.9g
Salt	1.57g

IMPORTED BY: True Origin,
a JTS Brand, Unit 3/4
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& GREAT TASTING PRODUCTS.

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INGREDIENTS: WHEAT Flour (Fortified (Mineral Salts (Electrolytic Iron, Zinc Oxide) and Vitamins (A, B1, B2, B3, B6, B9)), Sugar, Flavouring (Sea Salt, Herb (Rosemary), Sugar, Dehydrated Vegetable (Olive))), Raising Agent: Baking Powder (Calcium Carbonate, Corn Starch, Potassium Bitartrate).

ALLERGENS: See ingredients in **BOLD**. Packed in a facility that uses tree nuts. **STORAGE:** Store in a cool, dark, dry place.

INSTRUCTIONS.

1. **PREHEAT** oven to 190°C fan / 220°C
2. Lightly **GREASE** a standard 1lb loaf pan.
3. **COMBINE** Beer Bread mix with a 330ml room temperature beer, cider or soda water.
4. **STIR** the mixture until a stiff batter is formed.
5. **SCRAPE** into your prepared loaf pan.
6. **BAKE** for 45 minutes, baking time may vary.

TIP: MELT 2TBS OF BUTTER AND BRUSH THE TOP BEFORE BAKING. **IT REALLY ADDS TO THE CRUST!**

