

Season 2, Week 2

May 24, 2010



Hey y'all,

We've decided to move to writing the zine every 2 weeks, rather than every week—it's a lot for us to put together each week. So... look forward to a full zine next week! In the meantime, here are the ingredients lists for this week. Tim gets back from London on Wed., and Thurs. afternoon we're thrilled to be hosting a baking workshop as part of Combahee Survival Revival Week. Check out combaheesurvival.wordpress.com for details and for a full list of the amazing events happening this whole week!

Season 2, Week 2

May 24, 2010



Hey y'all,

We've decided to move to writing the zine every 2 weeks, rather than every week—it's a lot for us to put together each week. So... look forward to a full zine next week! In the meantime, here are the ingredients lists for this week. Tim gets back from London on Wed., and Thurs. afternoon we're thrilled to be hosting a baking workshop as part of Combahee Survival Revival Week. Check out combaheesurvival.wordpress.com for details and for a full list of the amazing events happening this whole week!

What we baked this week:

Potato-Onion Dill Bread (801g/loaf)

Water (29%), Organic whole wheat flour (28%), Organic unbleached bread flour (21%), Organic Red Onions (10%), Organic Potatoes (10%), Salt (1%), Olive Oil (1%), Fresh Organic Dill (1%)

Whole Wheat Sandwich Bread (840g/loaf)

Organic whole wheat flour (57%), Water (30%), NC Honey (5%), Vegetable oil (5%), Molasses (2%), Salt (1%), Yeast

Half-Wheat Sourdough Sandwich (840g/loaf)

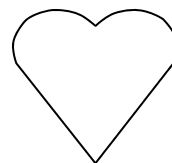
Water (36%), Organic Unbleached Bread Flour (30%), Organic Whole Wheat Bread Flour (30%), Vegetable oil (3%), NC Honey (1%), Salt

Pizza Crusts (340g/ea)

Water (36%), Organic Whole Wheat Bread Flour (29%), Organic Unbleached Bread Flour (29%), Olive Oil (3%), Salt, Yeast

Lemon Poppyseed Muffins (383g/half-dozen)

Organic Whole Wheat Pastry Flour (30%), NC Honey (22%), Pecan milk (20%, water & pecans), Lemon Juice (9%), Egg substitute (7%, water and flax seeds), Vegetable oil (6%), Organic Poppyseeds (5%), Baking powder, Lemon Extract, Salt



How to use pizza crusts

We under-bake our pizza crusts on purpose so that they can finish browning once you put them in the oven again with toppings. To use, preheat the oven to 475 degrees Fahrenheit, top the crust however you desire, and bake until the toppings are done and the crust is golden-brown (usually 12-15 minutes).

Bread Uprising Bakery
816 Yancey St., Durham, NC 27701
breaduprising@resist.ca
breaduprising.wordpress.com

What we baked this week:

Potato-Onion Dill Bread (801g/loaf)

Water (29%), Organic whole wheat flour (28%), Organic unbleached bread flour (21%), Organic Red Onions (10%), Organic Potatoes (10%), Salt (1%), Olive Oil (1%), Fresh Organic Dill (1%)

Whole Wheat Sandwich Bread (840g/loaf)

Organic whole wheat flour (57%), Water (30%), NC Honey (5%), Vegetable oil (5%), Molasses (2%), Salt (1%), Yeast

Half-Wheat Sourdough Sandwich (840g/loaf)

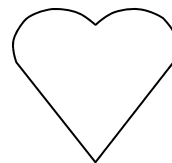
Water (36%), Organic Unbleached Bread Flour (30%), Organic Whole Wheat Bread Flour (30%), Vegetable oil (3%), NC Honey (1%), Salt

Pizza Crusts (340g/ea)

Water (36%), Organic Whole Wheat Bread Flour (29%), Organic Unbleached Bread Flour (29%), Olive Oil (3%), Salt, Yeast

Lemon Poppyseed Muffins (383g/half-dozen)

Organic Whole Wheat Pastry Flour (30%), NC Honey (22%), Pecan milk (20%, water & pecans), Lemon Juice (9%), Egg substitute (7%, water and flax seeds), Vegetable oil (6%), Organic Poppyseeds (5%), Baking powder, Lemon Extract, Salt



How to use pizza crusts

We under-bake our pizza crusts on purpose so that they can finish browning once you put them in the oven again with toppings. To use, preheat the oven to 475 degrees Fahrenheit, top the crust however you desire, and bake until the toppings are done and the crust is golden-brown (usually 12-15 minutes).

Bread Uprising Bakery
816 Yancey St., Durham, NC 27701
breaduprising@resist.ca
breaduprising.wordpress.com