



BREAD MACHINE *or* OVEN BAKED
**EUROPEAN
CHEESE & HERB**
BREAD MIX

Have a Grain Day!

HODGSON MILL

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CHEESE & HERB**
BREAD MIX

FAST-RISE™ Yeast
Packet Included



Makes Delicious
Pizza Crust

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**HODGSON
MILL**

Have a Grain Day!

Baking bread is a tradition thousands of years in the making. With patience and a few simple steps, wholesome ingredients are transformed into delicious golden loaves.

With this convenient mix it is easy to make fresh, delicious bread with the mouthwatering scent of real cheddar cheese and savory herbs and spices.

Dip fresh bread in olive oil, slice for delicious sandwiches, or use this mix to make the best herbed pizza crust ever! Treat your family to fresh bread – and take pride in what you bake!



Hodgson Mill is a family owned company expertly milling grain since 1882.



Hodgson Mill promises you wholesome, delicious, quality products from America's Heartland.

Look for the entire line of Hodgson Mill products in the Flour, Corn Meal, Cereal, Pasta, Side Dish, Baking Mix and Gluten Free sections of your supermarket, or visit us online!

HodgsonMill.com

This package sold by weight, not by volume. Contents may have settled during shipping.

**NEW LOOK!
SAME GREAT
TASTE!**

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**EUROPEAN
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BREAD MIX



NET WT 16 oz. (454 g.)

Nutrition Facts

Serving Size 1/4 cup dry (33g)
Servings Per Container about 14

Amount Per Serving	Dry Mix	Prepared with Oil
Calories	110	130
Calories from Fat	10	25

	% Daily Value*	% Daily Value**
Total Fat 1g†	2%	5%
Saturated Fat 0g	0%	0%
Trans Fat 0g		
Cholesterol 0mg	0%	0%
Sodium 230mg	10%	10%
Total Carbohydrate 22g	7%	7%
Dietary Fiber 1g	4%	4%
Sugars 2g		

Protein 5g		
Vitamin A	0%	0%
Vitamin C	8%	8%
Calcium	2%	2%
Iron	6%	6%

†Amount in Dry Mix. Prepared with Oil contributes an additional 20 Calories (15 Calories from Fat), 2 g Total Fat.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calories:	2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: Unbleached and Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin, Riboflavin, Folic Acid), Cane Sugar, Vital Wheat Gluten, Buttermilk Powder, Mildly Aged Cheddar Cheese (Milk, Cultures, Salt, Enzymes, Disodium Phosphate), Salt, Fast Rise Yeast (Yeast, Sorbitan Monostearate, Vitamin C), Spices, Natural Cheese Flavor, Vitamin C.

CONTAINS: Milk, Wheat.

Hodgson Mill, Inc., 1100 Stevens Ave.
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Our Customer Service Team is always happy to hear from you. Comments and questions welcome.

**Produced in a peanut/tree nut free facility.
Produced on shared equipment.
May contain traces of soy.**

— *Bread Machine Method* —

Ingredients	1-1/2 lb. Machine	1 lb. Machine
Warm Water (95-110°F)	1 cup + 1 Tbsp.**	3/4 cup**
Dry Bread Mix	Entire package	2-1/4 cups
Softened Butter, Margarine* or Vegetable Oil	2 Tbsp.	1-1/2 Tbsp.
Yeast	Entire packet	1 tsp.

Hodgson Mill European Cheese & Herb Bread Mix is formulated especially for 1-1/2 lb. electric bread machines, but can be easily adjusted for smaller one-pounders. Simply follow the grid above and always consult your particular make and model bread machine manufacturer's directions.

We recommend using the white bread setting on your machine.

* If using butter or margarine, cut into pieces. Light and whipped margarines do not work well.
** If bread machine labors or dough appears dry to handle, add additional water one teaspoon at a time.

— *Oven Baked Bread* —

- Pour contents of package into bowl, reserving 2 Tbsp. of mix. Using a fork, cut in 2 Tbsp. butter, margarine or oil until the mixture resembles coarse crumbs.
- In another large mixing bowl, mix yeast and 1 cup plus 1 Tbsp. warm water. Let stand 5 minutes until bubbly.
- Gradually stir in enough bread mix to make a soft dough. Use reserved mix to lightly flour a surface for kneading. Knead until smooth; about 5 minutes.
- Coat a large, clean mixing bowl with oil. Place dough in bowl. Cover with a damp cloth or plastic, and let rise in a warm place until double (1 to 1-1/2 hrs).
- Punch down and turn dough onto lightly floured surface. Form into a loaf and place into greased 8-1/2 x 4-1/2 inch loaf pan. Cover with a damp cloth or plastic. Allow to rise in a warm place until dough is just above top of pan (30-60 minutes).
- Bake in preheated 350°F oven until golden brown (30-35 minutes).

— *Cheese & Herb Pizza Crust* —

Use the dough cycle on your automatic bread machine or follow directions above thru step 3. Cover dough and allow to rest on floured surface 10 minutes. Lightly coat pizza pan(s) with vegetable shortening and dust with corn meal. Divide dough in half if making thin crust pizzas. Roll and stretch dough to fit prepared pan(s). Cover and let rise for 30 minutes. Preheat oven to 400°F. Top as desired. Bake 15-30 minutes or until done. Baking time depends on size, thickness of crust and selected toppings. Yield: 2 (12-inch thin crust) or 1 (14-16-inch thick crust) pizza(s).



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*Make it special.
Bake at home.*

**HODGSON
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USE BY:

5 1/8

2 1/8

15 3/32

7 1/4