

GLUTEN FREE APPLE CINNAMON **MUFFIN MIX**

1327H

GLUTEN FREE APPLE CINNAMON MUFFIN MIX

400 mg Omega-3s **Per Serving**

With Real Apples & Milled Flax Seed

Have a Grain Day!

This delicious mix begins with only premium gluten free ingredients and whole grain flours. It is produced in a gluten free environment and batch tested using an ELISA Gluten Assay test to ensure that a quality product is delivered to you, our most valued customer.



Certified by the Whole Grains Council to have 21 grams or more per serving.



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



MADE IN Hodgson Mill promises wholesome, delicious, auality products from quality products from America's Heartland.

Look for the entire line of naturally wholesome and healthful Hodgson Mill products in the Flour, Corn Meal, Cereal, Pasta, 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.



APPLE CINNAMON

MUFFIN MIX





USE BY:

NET WT 7.6 oz. 216 g







Nutrition Facts

Amount Per Serving	DIY MIX	Dry MIX Prepared	
Calories	120	220	
Calories from Fat	10	90	
	% Daily	Value**	
Total Fat 1.5g*	2%	15%	
Saturated Fat 0g	0%	5%	
Trans Fat 0g			
Cholesterol 0mg	0%	10%	
Sodium 240mg	10%	9%	
Total Carbohydrate 28g	9%	11%	
Dietary Fiber 2g	8%	4%	
Sugars 5g			

Vitamin A	0%	2%
Vitamin C	0%	0%
Calcium	0%	2%
Iron	2%	2%

INGREDIENTS: Whole Grain Brown Rice Flour, Dried Apples, Whole Grain Sorghun Flour, Tapioca Flour, Whole Grain Millet Flour, Milled Flax Seed, Leavening (Baking Powder odium Acid Pyrophosphate, Baking Soda, orn Starch, Monocalcium Phosphate], Baking da), Cinnamon, Xanthan Gum, Salt.

> Hodgson Mill, Inc., 1100 Stevens Ave. Effingham, IL 62401 800.525.0177

Our Customer Service Team is always happy to hear from you. Comments and questions welcome.

> Produced in a peanut/ tree nut free facility.

— Apple Cinnamon Muffins —

You need:



1/2 cup milk



1/4 cup oil



1/4 cup sugar*

1 egg

*Sweeten to taste. Or substitute honey, applesauce, or your favorite sweetener

375°F



Grease 6 muffin cups or line with paper liners.

Combine muffin mix and ingredients in mixing bowl. Mix well until blended. Spoon into muffin cups.



Bake 14-15 minutes. Serve Warm. Yield: 6 muffins.

For mini muffins, follow directions above, bake 12-14 minutes. Yield: 22-24 mini muffins

- Apple Cinnamon Pancakes -

1 Box (7.6 oz.) Hodgson Mill Apple Cinnamon Muffin Mix

1/4 cup sugar

1 cup milk*

1 Tbsp. vegetable oil 1 egg Combine muffin mix, sugar and oil until blended.

Add milk and egg. Stir until a smooth batter forms. Preheat griddle to 360° F. Pour 1/4 cup batter onto griddle for each pancake. Cook until small bubbles form on edges. Turn pancake over and cook until golden brown.

Yield: 10-12 (4 inch) pancakes.

*For thinner pancakes, add more milk, for thicker pancakes, add less milk.



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