

BREAD MACHINE *or* OVEN BAKED  
**CARAWAY RYE**  
BREAD MIX

*Have a Grain Day!*<sup>™</sup>

12430

**HODGSON MILL**

FAST-RISE<sup>™</sup> Yeast Packet Included

Whole Grain Rye Flour

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**NEW LOOK!**  
SAME GREAT TASTE!

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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 deli-style rye. Real stone ground rye and whole wheat flour fill this hearty loaf with distinctive tangy rye flavor, perfect for sandwiches or by the slice. Treat your family to fresh bread – and take pride in what you bake!



Certified by the Whole Grains Council to have 14 grams or more per serving.



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.

Parve

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	with Oil
Calories	120	140
Calories from Fat	5	20

	% Daily Value*	% Daily Value**
Total Fat 0.5g*	1%	4%
Saturated Fat 0g	0%	0%
Trans Fat 0g		
Cholesterol 0mg	0%	0%
Sodium 190mg	8%	8%
Total Carbohydrate 23g	8%	8%
Dietary Fiber 2g	8%	8%
Sugars 2g		
Protein 5g		

Vitamin A	0%	0%
Vitamin C	8%	8%
Calcium	0%	0%
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), Stone Ground Whole Grain Rye Flour, Stone Ground Whole Grain Wheat Flour, Cane Sugar, Vital Wheat Gluten, Caraway Seeds, Salt, Fast Rise Yeast (Yeast, Sorbitan Monostearate, Vitamin C), Vitamin C.

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. Produced on shared equipment. May contain traces of milk or 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 Caraway Rye 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 whole wheat 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).



— Dark Rye Bread —

Hodgson Mill Caraway Rye Bread Mix	1 cup warm water
2 Tbsp. butter, margarine or vegetable oil	3 Tbsp. molasses
Hodgson Mill FAST-RISE <sup>™</sup> Yeast Packet	3 Tbsp. cocoa

Use the dough cycle on your automatic bread machine or follow directions above thru step 4. Lightly coat a baking sheet with oil. Now turn dough onto a floured surface and shape into a round loaf about 1 inch thick, 8 inches in diameter. Place loaf on baking sheet and cover with a damp cloth or plastic. Let rise in a warm place for 1 hour. Bake in preheated 350°F oven for 30-35 minutes. Yield: 1 round loaf.

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Make it special.  
Bake at home.



USE BY:

5 1/8

2 1/8

15 3/32

7 1/4