Hodgson Mill #3039 Print Side

15.094"

11.5"

I328F

BREAD MACHINE or OVEN BAKED

BREAD MIX

GLUTEN FREE

HODGSON MILL®

NON GMO Project VERIFIED nongmoproject.org

Cholesterol Free
Low Sodium
Low Fat
Ⓤ Parve

GLUTEN FREE GF For Life™

Our premium quality Gluten Free Bread Mix begins with gluten free ingredients that are both additive and preservative free. This product 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.
At Hodgson Mill,
"We do something special for all our customers".

OUR GUARANTEE

Hodgson Mill, Inc. is dedicated to satisfying consumer demand for fine quality, healthy food products. If for any reason you are not satisfied with this product, we'll make it right. Simply send the complete bottom of this box and your purchase price to:
Hodgson Mill, Inc. 1100 Stevens Avenue Effingham, IL 62401 • (800)525.0177

Visit our website or call us for our ***FREE CATALOG & RECIPES!***
(800)525.0177

www.HodgsonMill.com

Manufactured by:
Hodgson Mill, Inc.,1100 Stevens Ave,
Effingham, IL 62401, (800) 525.0177

PREMIUM QUALITY Since 1882 HODGSON WATER MILL HODGSON MILL®

BREAD MACHINE or OVEN BAKED

BREAD MIX

GLUTEN FREE

Yeast Packet Included

Made in the USA

NET WT 16 oz. 454 g

Celiac SUPPORT ASSOCIATION™ Certified Product Promoting a Gluten-Free You!

GLUTEN FREE

Nutrition Facts

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

Amount Per Serving	
Calories 120	Calories from Fat 10
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 135mg	6%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	9%
Insoluble Fiber 2g	
Soluble Fiber 0g	
Sugars 3g	
Protein 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 4%

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS:
GARBANZO BEAN FLOUR, CORN STARCH, SORGHUM FLOUR, TAPIOCA STARCH, ORGANIC RAW CANE SUGAR, FAVA FLOUR, RICE STARCH, XANTHAN GUM, FLAKE SALT, SUNFLOWER LECITHIN, ASCORBIC ACID

Packet of ***FAST•RISE®*** YEAST

Produced in a peanut/tree nut free environment.

CARTON MADE WITH 100% Recycled Paperboard™
MINIMUM 80% POST CONSUMER CONTENT

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

HODGSON MILL® *Have a Grain Day!*™

AUTOMATIC BREAD MACHINE AND OVEN BAKING

Ingredients	Amount
Warm milk (110˚F)	1 1/2 Cups.
2 Whole eggs	Add extra egg whites to equal 2/3 cup
Dry Bread Mix	Entire package
Melted Butter	1/4 Cup
Cider Vinegar	1 tsp.
Fast Rise Yeast	Entire packet 1 1/2 tsp. (6g)

1 1/2 lb. BREAD MACHINE

FOR BEST RESULTS: Use a bread machine with a GLUTEN FREE CYCLE.
If using a bread machine without a gluten free cycle the loaf will not rise as high as a normal loaf.
Remove the Hodgson Mill Fast-Rise® Yeast packet from the box. Ingredients must be at room temperature before adding them to the bread machine. *Hint- Place eggs in a bowl of warm water to bring to room temperature. Follow the instructions for your bread machine by adding ingredients in the proper order. Blend the milk, eggs, butter and vinegar thoroughly before adding them to the bread machine.
Set controls recommended by the bread machines manufacturer or setting you prefer.
Remove baked bread from bread machine and cool thoroughly on a wire rack before slicing.

OVEN - BAKING INSTRUCTIONS

Prepare a 9" X 5"X 3" inch loaf pan, greased and dusted with Hodgson Mill Corn Starch.
Remove the Hodgson Mill Fast-Rise® Yeast packet from the box. Ingredients must be at room temperature before adding them to the mixing bowl. *Hint- Place eggs in a bowl of warm water to bring to room temperature. In a large bowl of a heavy duty mixer, place the contents of the package and the dry yeast blending lightly. Now add warm milk, eggs, butter and vinegar. Mix on low until just blended. Scrape sides of bowl with a spatula and turn mixer to med./high for three minutes. The batter will be very thick. Place in the prepared pan and smooth the top with a wet spatula.

Cover loaf with plastic wrap sprayed with non stick cooking spray. Allow the bread dough to rise in a warm place for 25-30 minutes or until it reaches the top of the pan. Remove plastic wrap.

Bake in a preheated 375˚F oven for 60-65 minutes (Times may vary depending on how brown you like the crust). After 10 minutes, cover with a double layer of foil sealing the edges around bread pan to prevent over browning. Turn loaf out on to a wire rack and cool completely before slicing.
Yield: 1 loaf. **Tip: Refrigerate cooled loaves to preserve freshness.**

HODGSON MILL®

BREAD MIX GLUTEN FREE

0 71518 02120 7

USE BY:

COLORTEK **14-0659 Gluten Free Bread Mix 16oz I328E 3/31/2014**

Cyan	Magenta	Yellow	HM Logo Blue	HM Logo Brown	7503	Black
75 100 25 3	75 100 25 3	75 100 25 3	75 100 25 3	75 100 25 3	75 100 25 3	75 100 25 3