



BREAD MACHINE or OVEN BAKED  
**NINE GRAIN**  
BREAD MIX

*Have a Grain Day!*

**HODGSON MILL**

**NINE GRAIN**  
BREAD MIX

FAST-RISE™ Yeast  
Packet Included



Milled Flax Seed Adds  
400mg Omega-3s  
Per Serving

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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 bread with the added flavors and goodness of nine wholesome ingredients, including oats, rye, barley, corn, millet, sunflower seeds and flax seed. Perfect for toasting, sandwiches or eating by the slice.

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!

BREAD MACHINE or OVEN BAKED  
**NINE GRAIN**  
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

Calories 120 Calories from Fat 10

% Daily Value\*

Total Fat 1.5g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 180mg 8%

Total Carbohydrate 21g 7%

Dietary Fiber 2g 10%

Sugars 2g

Protein 6g

Vitamin A 0% • Vitamin C 8%

Calcium 2% • Iron 8%

\*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), Grain Blend (Wheat, Oats, Rye, Barley, Corn, Triticale, Millet, Rice, Milled Flax Seed, Sunflower Seeds), Milled Flax Seed, Stone Ground Whole Grain Wheat Flour, Brown Sugar, Vital Wheat Gluten, Molasses, Salt, Vitamin C. Includes a packet of FAST-RISE Yeast.

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.

*— Bread Machine Method —*

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

Hodgson Mill Nine Grain 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 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).

*— Nine Grain Dinner Rolls —*

Use the dough cycle on your automatic bread machine or follow directions above thru step 4. Now turn dough onto floured surface and divide into 12 equal pieces. Shape each piece into a round ball. Lightly grease a baking sheet and place rolls 2 inches apart and allow to rise for 30 minutes. Bake in a preheated oven at 400°F for 12-15 minutes or until golden brown.  
Yield: 12 rolls.



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USE BY:

*Make it special.  
Bake at home.*

**HODGSON MILL**



5 1/8

2 1/8

15 3/32

7 1/4