.875” 2.50” 3.5” 2.50” 3.375” .125” TRIM

12.25”

FILL HEIGHT 6.25”

HODGSON MILL

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Make it special • Bake at home

BEST *for* BREAD® FLOUR

No Preservatives, Artificial Coloring, Flavoring, BHA or BHT

Parve

NET WT 2 LBS. (32 oz.) 907 g.

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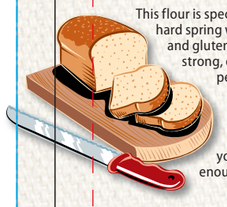
BEST *for* BREAD® FLOUR

Great baking begins with great ingredients.

For over 125 years, bakers have trusted us to provide premium quality flours and meals for their kitchens. The secret is simple: we start with premium grains and always treat them with care.

This flour is specially crafted from premium hard spring wheat. The inherent protein and gluten in this wheat help create a strong, elastic dough that makes it perfect for bread and rolls.

We hope you enjoy its premium quality when you bake delicious homemade yeast breads for your family. Thanks for caring enough to buy **Hodgson Mill!**



Yeast Bread Baking Hints:

- Best water temperature to proof yeast: 95°-110°F.
- Best temperature for dough to rise: 85°F.
- For better rise and texture in yeast breads, especially when baking with whole grain flours, add **Hodgson Mill Vital Wheat Gluten**. (4 tsp. per loaf)
- To make a warm rising place for dough, warm your oven to 200°F for a few minutes, then switch off.

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

BEST *for* BREAD® FLOUR

Nutrition Facts

Serving Size less than 1/4 cup (30g)
Servings Per Container about 30

Amount Per Serving	
Calories 100	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 22g	7%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 4g	
Vitamin A 0% •	Vitamin C 0%
Calcium 0% •	Iron 8%
Thiamin 15% •	Riboflavin 10%
Niacin 10%	

*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 (Niacin, Iron, Thiamin, Riboflavin, Folic Acid), Malted Barley Flour.

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 soy.

Do not eat raw flour, dough or batter.

BEST *for* BREAD FLOUR®

What makes Hodgson Mill Best for Bread® Flour different from all-purpose flour? Our Bread Flour is milled from a hard spring wheat that is higher in protein, which helps your dough to rise and helps give bread its familiar texture. Use this premium flour to bake tall, beautiful homemade loaves and fill your home with the fragrance of fresh bread. Great for bread machines, pizza crust, and cinnamon rolls too!

Basic Homemade Bread

1 pkg. **Hodgson Mill Active Dry Yeast**
1/4 cup sugar
2-1/4 cups warm water (95°-110°F)
1 Tbsp. salt
2 Tbsp. vegetable oil
2 lb. **Hodgson Mill Best for Bread® Flour**, divided

In a large bowl, dissolve yeast and sugar in warm water. Wait 5 minutes until bubbly. Add salt, oil, and 3 cups of flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. (Normally, the entire contents of the 2 lb. package works well.) Turn onto a floured surface; knead until smooth and elastic, about 8-10 minutes. Place in an oiled bowl, turning once to coat the top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch dough down. Turn onto a lightly floured surface: divide the dough in half. Shape each into a loaf. Place in two greased 9 x 5-inch loaf pans. Cover and let rise until doubled, about 30-45 minutes. Bake at 375° for 30-35 minutes or until golden brown and bread sounds hollow when tapped. Remove from oven and set on wire racks to cool.

Yield: 2 loaves.

Whole grain option: In the first step, mix in 2 cups **Hodgson Mill Whole Wheat Flour** and 1 cup **Hodgson Mill Best for Bread® Flour**, plus 2 Tbsp. **Hodgson Mill Vital Wheat Gluten**. Follow directions above but add more Bread Flour slowly just until a soft kneadable dough is formed- you will not use this entire bag. Try starting with different amounts of your favorite whole grain flours!

Storage Tip: Store tightly sealed, and protect from heat and light. Airtight storage in refrigerator or freezer may help extend freshness. Bring to room temperature before baking.

USE BY: DATE CODE AREA

MADE IN USA

For more recipes, or to see all our products, visit **HodgsonMill.com**

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1.75”

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Legend

BLACK LINES - **Folds, edges**
RED LINES - **Color**
BLUE LINES - **Varnish**

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