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I243N

**HODGSON
MILL**® *Have a
Grain Day!*™

AUTOMATIC BREAD MACHINE

| Ingredients | 1-1/2 lb. Machine | 1 lb. Machine |
|--|---------------------|-------------------------|
| Water (warm) | 1 cup + 1 Tbsp** | 3/4 cup** |
| Dry Bread Mix | Entire package | Measure 2-1/4 cups |
| Butter, Margarine* or Vegetable Oil | 2 Tbsp. (in pieces) | 1-1/2 Tbsp. (in pieces) |
| Yeast | Entire packet | Measure 1 tsp. |

* Light and whipped margarines do not work well

** If the bread machine labors or the dough appears dry to handle, add additional water one teaspoon at a time

Hodgson Mill Caraway Rye Bread Mix is formulated especially for 1-1/2 lb. electric bread machines, but can be easily adjusted for the smaller one-pounders. Simply follow the grid above and always consult your particular make and model bread machine manufacturer's directions. Use the whole wheat bread setting on your machine.

OVEN BAKED BREAD

- Pour contents of package into bowl, reserving 2 Tbsp. of mix. Using a fork, cut in 2 Tbsp. butter, margarine* or vegetable oil into remaining mix.
- In another large mixing bowl, mix dry yeast and 1 cup + 1 Tbsp.** warm water. Let stand 5 minutes.
- Gradually stir in enough bread mix to make a soft dough, using reserved mix to lightly flour a surface for kneading. Turn dough onto surface and knead until smooth; about 5 minutes.
- Coat a large, clean mixing bowl with vegetable shortening. Place dough in bowl. Cover with a damp cloth and let rise until double (1 to 1-1/2 hrs).
- Punch down and turn dough onto lightly floured surface. Form dough into a loaf and place into greased 8-1/2 x 4-1/2 x 2-1/2 inch bread pan. Cover with a damp cloth. Allow to rise in a warm place until dough rises just above top of the pan (30 min to 1 hour).
- Bake in preheated 350°F oven until golden brown (30 to 35 minutes).

*Light and whipped margarines do not work well

** If the dough appears dry to handle, add additional water one teaspoon at a time

DARK RYE BREAD

1 cup warm water**
Caraway Rye Bread Mix
FAST•RISE™ Yeast Packet

2 Tbsp. butter, margarine* or vegetable oil
3 Tbsp. molasses
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 vegetable shortening. Now turn dough onto a floured surface and shape into a round loaf about 1-inch thick, 8-inches in diameter. Place round loaf on baking sheet to rise for 1 hour. Bake in preheated oven 350°F for 30 to 35 minutes.
Yield: 1 round loaf



BREAD MACHINE or OVEN BAKED

CARAWAY RYE
BREAD MIX

Make It Special
Whole Grains
Parve



Bake At Home
All Natural
Low Fat

BREAD MACHINE or OVEN BAKED

CARAWAY RYE
BREAD MIX

with
WHOLE GRAIN
RYE FLOUR

Yeast Packet Included

NET WT 16 oz. 454 g

Nutrition Facts

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

| Amount Per Serving | |
|-------------------------------|---------------------|
| Calories 120 | Calories from Fat 5 |
| | % Daily Value* |
| Total Fat .5g | 1% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 190mg | 8% |
| Total Carbohydrate 23g | 8% |
| Dietary Fiber 2g | 9% |
| Sugars 2g | |
| Protein 5g | |

| | |
|--------------|---------------|
| Vitamin A 0% | Vitamin C 8% |
| Calcium 0% | Iron 6% |
| Thiamine 10% | Riboflavin 6% |
| Niacin 6% | |

*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 | Less than | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

INGREDIENTS:

UNBLEACHED AND ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE, RIBOFLAVIN, FOLIC ACID), STONE GROUND WHOLE GRAIN RYE FLOUR, STONE GROUND WHOLE GRAIN WHEAT FLOUR, GRANULATED SUGAR, VITAL WHEAT GLUTEN, CARAWAY SEEDS, SALT, VITAMIN C

Packet of **FAST•RISE**™ YEAST

Produced in a peanut/tree
nut free environment.

CARTON MADE WITH



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

You are about to embark on a culinary adventure that will connect you to a tradition thousands of years old. It's common to all lands and all people, and bread is still regarded the world over, as an essential food. Now more than ever, in these times of mass-produced bread, home-baked bread symbolizes the bounty of the earth, the life of the household, and the pleasures of food shared.

Congratulations on your choice to make it special... to bake at home.

BAKE BREAD THE
TIME HONORED,
TRADITIONAL WAY.

"Bread gained by labour has a fine taste."
-Italian Proverb

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
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Look for the entire line of Hodgson Mill® naturally wholesome and healthful food products in the **Flour, Corn Meal, Cereal, Pasta and Baking Mix** sections of your supermarket.

Manufactured by: Hodgson Mill, Inc.



USE BY:



COLORTEK 14-1461 Caraway Rye Bread Mix 16oz I243N 7/23/2014

