

BREAD MACHINE or OVEN BAKED

EUROPEAN CHEESE & HERB

BREAD MIX

Make It Special
Old World Flavor
All Natural

PREMIUM QUALITY
Since 1882

Bake At Home
Cholesterol Free
Fat Free

BREAD MACHINE or OVEN BAKED

EUROPEAN CHEESE & HERB

BREAD MIX

with PIZZA DOUGH RECIPE ON BACK!

Yeast Packet Included

NET WT 16 oz. 454 g

I252K

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

Amount Per Serving (dry)	
Calories 110	Calories from Fat 5
Total Fat 0g	% Daily Value* 0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 225mg	9%
Total Carbohydrate 22g	7%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 5g	
Vitamin A 0%	Vitamin C 8%
Calcium 2%	Iron 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), SUGAR, VITAL WHEAT GLUTEN, BUTTERMILK POWDER, MILDLY AGED CHEDDAR CHEESE (MILK, SALT, CULTURES, ENZYMES AND DISODIUM PHOSPHATE), SALT, NATURAL CHEESE FLAVOR, SPICES AND VITAMIN C.

Packet of **FAST-RISE™** YEAST

Produced in a peanut/tree nut free environment.

CARTON MADE WITH 100% Recycled Paperboard

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

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 Effingham, IL 62401 • (800)525.0177

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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.

HODGSON MILL

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BREAD MIX

USE BY:

0 71518 00804 8

HODGSON MILL

BREAD MACHINE or OVEN BAKED

EUROPEAN CHEESE & HERB

BREAD MIX

Cyan
75 50 25 3

Magenta
75 50 25 3

Yellow
75 50 25 3

HM Logo Blue
75 50 25 3

5743
75 50 25 3

HM Logo Brown
75 50 25 3

Black
75 50 25 3

1252K

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EUROPEAN CHEESE & HERB

BREAD MIX

11.501

15.092



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 European Cheese & Herb Bread Mix is formulated especially for 1½ 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 basic white 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 1cup+ 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 1½ hrs.).
- Punch down and turn dough onto lightly floured surface. Form dough into a loaf and place into greased 8½ x 4½ x 2½ inch bread pan. Cover with a damp cloth. Allow to rise in a warm place until dough rises just above the top of the pan (30 min. to 1 hour).
- Bake in preheated 350°F oven until golden brown (30-35 minutes).

*Light and whipped margarines do not work well

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

SPLIT TOP LOAF To form a split top loaf, divide dough in step 5 into two equal pieces. Shape each piece into a rope of dough about the length of the pan. Lay pieces side by side and place into prepared bread pan. Bake according to directions above. Yield: 1 loaf.

PIZZA DOUGH

Use the dough cycle on your automatic bread machine or follow directions above thru step 3.

Cover dough and allow to rest on floured surface 10 minutes. Lightly coat pizza pan(s) with vegetable shortening and dust with corn meal. Divide dough in half if making thin crust pizzas. Roll and stretch dough to fit prepared pan(s). Let dough rise in pan for 30 minutes. Preheat oven to 400°F. Top as desired. Bake 15-30 minutes or until done. Baking time depends on size, thickness of crust and selected toppings.

Makes 2 (12-inch thin crust) or 1 (14-16-inch thick crust) pizza(s).

