

WHOLESOME

BREAD MIX

NET WT 16 oz. 454 g

I241N

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.

11.5"

'Bread gained by labour has a fine taste!"

OUR GUARANTEE
Hodgson Mill, Inc. is dedicated to satisfying
consumer demand for fine quality, healthy
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Bake At Home All Natural

Low Fat

Amount Per Serving
Calories 120 Calories from Fat Total Fat .5g Saturated Fat 0g 0% Trans Fat 0g Cholesterol 0mg 0% Sodium 150mg 6% Total Carbohydrate 23g 8% Dietary Fiber <1a Sugars 2g

Nutrition Facts

Serving Size 1/4 cup dry (33a)

Servings Per Container 14

Protein 5q

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

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

65g 20g 300mg 2400mg 300g 25g 80g 25g 300mg 2400mg 375g 30g

INGREDIENTS:

JNBLEACHED AND ENRICHED OUR (WHEAT FLOUR, MALTED EY FLOUR, NIACIN, IRON, N, RIBOFLAVIN, FOLIC ACID) NULATED SUGAR, VITAL T GLUTEN, SALT, VITAMIN C.

Packet of FAST-RISE YEAST

Produced in a peanut/tree





AUTOMATIC BREAD MACHINE

Ingredients	1-1/2 lb. Machine	1 lb. Machine	
Water (warm)	1 cup plus 2 Tbsp **	7/8 cup **	
Dry Bread Mix	Entire package	Measure 2-1/2 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 White Bread Mix is formulated especially for $1\frac{1}{2}$ 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 basic white bread setting on your machine.

OVEN BAKED BREAD O

- 1. 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.
- 2. In another large mixing bowl, mix dry yeast and 1 cup + 2 Tbsp.** warm water. Let stand 5 minutes. 3. 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.
 - 4. Coat a large, clean mixing bowl with vegetable shortening. Place dough in bowl. Cover with a with a damp cloth and let rise until double (1 to $1\frac{1}{2}$ hrs.).
- 5. 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 top of the pan (30 min. to 1 hour).
 - 6. 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

CINNAMON BREAD

After forming the dough into a rectangle in step 5, lightly brush with melted butter and sprinkle with 2 Tbsp. sugar and 1 tsp. cinnamon. Roll-up dough and place into prepared bread pan. Allow to rise in a warm place until dough rises just above the top of the pan. Bake according to directions above. Yield: 1 loaf.









USE BY:

UNBLEACHED FLOUR!

Yeast Packet Included









Logo Brown









