

15.094"

11.5"

BREAD MACHINE *or* OVEN BAKED

**WHOLESOME
POTATO
BREAD MIX**

1259J

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.

Make It Special
Cholesterol Free
Parve

Bake At Home
All Natural
Low Fat

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

Amount Per Serving (dry)	
Calories 120	Calories from Fat 5
Total Fat .5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 23g	8%
Dietary Fiber <1g	4%
Sugars 2g	
Protein 5g	
Vitamin A 0%	Vitamin C 8%
Calcium 0%	Iron 2%

*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		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS:
UNBLEACHED AND ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN, RIBOFLAVIN, FOLIC ACID), DEHYDRATED POTATOES, GRANULATED SUGAR, VITAL WHEAT GLUTEN, SALT, NATURAL FLAVORS, VITAMIN C

Packet of **FAST-RISE®** YEAST
Produced in a peanut/tree nut free environment.

AUTOMATIC BREAD MACHINE

Ingredients	1-1/2 lb. Machine	1 lb. Machine
Water (warm)	1 cup + 2 Tbsp.**	3/4 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 Potato 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 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 1 cup + 2 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

SHAMROCK 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 portions. Lightly coat a baking sheet with vegetable shortening. Shape each portion into a ball and place on prepared sheet leaving room for rising. Flatten the balls slightly with your hand. Snip each ball in three places almost to the center with scissors to resemble a shamrock.

Allow 20-30 minutes for the rolls to rise. Preheat oven to 400°F and bake 10 - 13 minutes or until lightly golden. Warm rolls may be brushed with melted butter if desired.
Yield: 12 rolls

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:
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(800)525.0177

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.

**with
REAL DEHYDRATED
POTATOES!**

Yeast Packet Included

NET WT 16 oz. 454 g

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POTATO
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