WHOLE WHEAT

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DISCOVER THE WHOLE WHEAT DIFFERENCE! Hodgson Mill

Whole Wheat Gingerbread Mix is unlike any you've tried

Our Whole Wheat Gingerbread Mix features our Whole Grain, Stone Ground Whole Wheat Flour

(most other gingerbread mixes are made with processed white flour). By using the whole grain all the nutrition nature so ountifully supplied in whea is retained and passed long to you in our deliciou Gingerbread Mix. Enjoy!

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 local store.

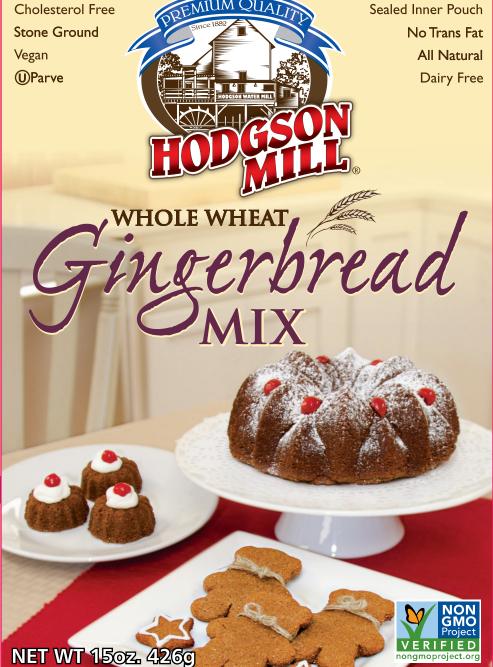
www.HodgsonMill.com

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100% Recycled Paperboard

This package sold by weight,

MANUFACTURED BY HODGSON MILL, INC.



Nutrition Facts Serving Size: 1/4 cup dry (40g) Servings Per Container: about 1

Amount Per Serving Calories 140 Calories From Fat 5

Trans Fat 0g Total Carbohydrate 31g 10% Dietary Fiber 2a

Vitamin A 0% Vitamin C 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your caloric needs.

INGREDIENTS:

WHOLE GRAIN, WHOLE WHEAT FLOUR, MALT EXTRACT, BROWNULATED SUGAR, WHEAT STARCH, MILLED FLAX SEED, CHIA SEED, BAKING SODA, VITAL WHEAT GLUTEN, CINNAMON, SALT, CLOVES, VEGETABLE PROTEIN, GINGER

Produced in a peanut/tree



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. I 100 Stevens Avenue Effingham, IL 62401 (800)525.0177



1 box (15 oz.) Hodgson Mill Whole Wheat Gingerbread Mix

1 cup + 2 Tbsp water

Preheat oven to 350°F. Lightly grease 8x8x2-inch square pan. Pour one box of Hodgson Mill Whole Wheat Gingerbread Mix into a large bowl. Stir in oil and water until well blended. Spread batter into prepared pan. Bake for 30-35 minutes or until toothpick inserted in center comes out clean. Serve warm as is or with whipped cream, ice cream, yogurt or lemon sauce. Yield: 9 large or 12 small servings.

Gingerbread Bears

1 box (15 oz.) Hodgson Mill

Whole Wheat Gingerbread Mix 1/4 cup water

Preheat oven to 350°F. Pour one box of Hodgson Mill Whole Wheat Gingerbread Mix into a large bowl. Stir in oil and water until well blended. Dough will be stiff. Remove from bowl and form into a ball. Roll dough out to 1/4-inch thick on lightly floured surface. If dough is too sticky, add additional flour in small amounts as needed. Be careful not to overwork the dough. Cut dough with a bear shaped cutter and carefully place them on the baking sheet lined with parchment paper or lightly coated with cooking spray. Bake for 10-12 minutes. Remove from cookie sheet

immediately and cool on wire rack. Decorate if desired Yield: 6-8 Gingerbread bears.





















USE BY:

















