

**HODGSON  
MILL®**
**DISCOVER THE  
WHOLE WHEAT  
DIFFERENCE!**

**Hodgson Mill  
Whole Wheat  
Gingerbread Mix**  
is unlike any you've tried  
before.  
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  
bountifully supplied in wheat  
is retained and passed  
along to you in our delicious  
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](http://www.HodgsonMill.com)

Call us for our  
**FREE CATALOG & RECIPES**  
800.525.0177

CARTON MADE WITH

This package sold by weight,  
not by volume. Contents may have  
settled during shipping.
**MANUFACTURED BY HODGSON MILL, INC.**
**WHOLE WHEAT**  
*Gingerbread*  
**MIX**

Cholesterol Free  
Stone Ground  
Vegan  
U Parve



Sealed Inner Pouch  
No Trans Fat  
All Natural  
Dairy Free

**WHOLE WHEAT**  
*Gingerbread*  
**MIX**

**NET WT 15oz. 426g**

**Nutrition Facts**

Serving Size: 1/4 cup dry (40g)  
Servings Per Container: about 11

**Amount Per Serving**  
**Calories 140** **Calories From Fat 5**

	% Daily Value*
<b>Total Fat</b> 0.5g	1%
Saturated Fat 0g	0%
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 320mg	14%
<b>Total Carbohydrate</b> 31g	10%
Dietary Fiber 2g	10%
Sugars 10g	
<b>Protein</b> 4g	

Vitamin A 0% Vitamin C 0%  
Calcium 4% Iron 4%

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

<b>Calories:</b>	2,000	2,500
<b>Total Fat</b>	Less than 65g	80g
<b>Sat Fat</b>	Less than 20g	25g
<b>Cholesterol</b>	Less than 300mg	300mg
<b>Sodium</b>	Less than 2400mg	2400mg
<b>Total Carbohydrate</b>	300g	375g
<b>Dietary Fiber</b>	25g	30g

**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  
nut free environment.

**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

I213J

**HODGSON  
MILL®**
**WHOLE WHEAT**  
*Gingerbread*  
**MIX**
*Have a Grain Day!..*
*Gingerbread*

1 box (15 oz.) **Hodgson Mill** 1/4 cup oil  
**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** 1/4 cup oil  
**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.


**HODGSON  
MILL®**
**USE BY:**
