Hodgson Mill #8400 Print Side

1327G

GLUTEN FREE

Nutrition Facts

otal Carbohydrate 28g 9%

Serving Size 1/4 cup dry (36g) Servings Per Container 6

Total Fat 1.5g

Saturated Fat 0g Trans Fat 0g Cholesterol 0mg odium 240mg

etary Fiber 2g

Vitamin A 0% Vitami Calcium 0% Iron

Soluble Fiber 0g Insoluble Fiber 2a Sugars 5g



Have a Grain Day

DELICIOUS APPLE CINNAMON MUFFINS WITH MILLED FLAXSEED

1 Box (7.6 oz.) Hodgson Mill Apple Cinnamon Muffin Mix 1/4 cup sugar (sweeten to taste)

1/4 cup vegetable oil 1/2 cup 2% milk

Preheat oven to 375°F. Line 7-8 muffin cups with paper liners or grease muffin cups. Place contents of package and sugar into mixing bowl; blend in oil, milk and egg. Mix well until moist. Spoon batter into muffin cups. Bake 14-15 minutes. Serve warm. Yield: 7-8 muffins

OH SO GOOD! ~ APPLE CINNAMON PANCAKES WITH MILLED FLAXSEED

1 Box (7.6 oz.) Hodgson Mill Apple Cinnamon Muffin Mix 2-4 Tbsp. sugar (sweeten to taste)

1 Tbsp. vegetable oil

1 cup milk*

1 large egg

Combine Muffin Mix, sugar and oil until blended. Add milk and egg and stir until a smooth batter forms. Preheat griddle to 360°F. Pour pancake mixture onto griddle. Cook until small bubbles form on the edges of the pancakes. Turn pancake over and cook until golden brown. Yield: 10-12 (4-inch) pancakes

*For thinner pancakes add more milk, for thicker pancakes add less milk.

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