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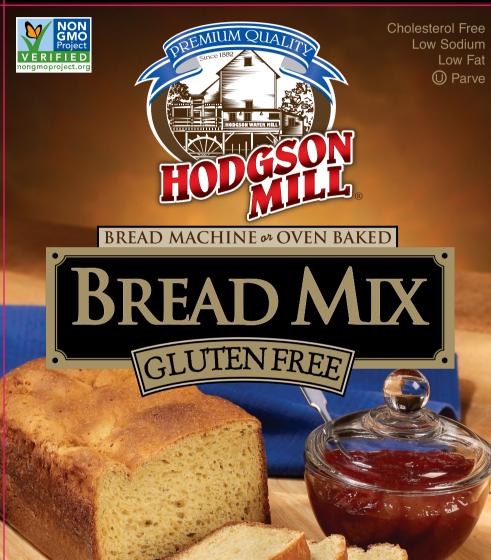
#### **OUR GUARANTEE**

oducts. If for any reason you are lied with this product, we'll make 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

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NET WT 16 oz. 454 g

# GLUTEN FREE

# **Nutrition Facts**

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

Amount Per Serving Calories 120 Calories from Fat 10			
% Dail	y Value*		
Total Fat 1g	1%		
Saturated Fat 0g	0%		
Trans Fat 0g			
Cholesterol 0mg	0%		
Sodium 135mg	6%		
Total Carbohydrate 26g	9%		
Dietary Fiber 2g	9%		
Insoluble Fiber 2g			
Soluble Fiber 0g			
Sugars 3g			

Protein 2g		
Vitamin A 0%	Vitamin C 0	
Calcium 2%	Iron 4%	

Percent Daily Values are based on 2,000 calorie diet. Your daily values may b nigher or lower depending on your calori

nocao.	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:** GARBANZO BEAN FLOUR, CORN STARCH, SORGHUM FLOUR, TAPIOCA STARCH, ORGANIC RAW CANE SUGAR, FAVA FLOUR, RICE STARCH, XANTHAN GUM, FLAKE SALT, SOY LECITHIN, ASCORBIC ACID

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





#### AUTOMATIC BREAD MACHINE AND OVEN BAKING

Ingredients	Amount
Warm milk (110°F)	1 1/2 Cups.
2 Whole eggs	Add extra egg whites to equal 2/3 cup
Dry Bread Mix	Entire package
Melted Butter	1/4 Cup
Cider Vinegar	1 tsp.
Fast Rise Yeast	Entire packet 1 1/2 tsp. (6g)

## 1 1/2 lb. BREAD MACHINE

FOR BEST RESULTS: Use a bread machine with a GLUTEN FREE CYCLE. If using a bread machine without a gluten free cycle the loaf will not rise as high as a normal loaf. Remove the Hodgson Mill Fast-Rise® Yeast packet from the box. Ingredients must be at room temperature before adding them to the bread machine. \*Hint- Place eggs in a bowl of warm water to bring to room temperature. Follow the instructions for your bread machine by adding ingredients in the proper order. Blend the milk, eggs, butter and vinegar thoroughly before adding them to the bread machine. Set controls recommended by the bread machines manufacturer or setting you prefer. Remove baked bread from bread machine and cool thoroughly on a wire rack before slicing.

### OVEN - BAKING INSTRUCTIONS

Prepare a 9" X 5"X 3" inch loaf pan, greased and dusted with Hodgson Mill Corn Starch. Remove the Hodgson Mill Fast-Rise® Yeast packet from the box. Ingredients must be at room temperature before adding them to the mixing bowl. \*Hint- Place eggs in a bowl of warm water to bring to room temperature. In a large bowl of a heavy duty mixer, place the contents of the package and the dry yeast blending lightly. Now add warm milk, eggs, butter and vinegar. Mix on low until just blended. Scrape sides of bowl with a spatula and turn mixer to med./high for three minutes. The batter will be very thick. Place in the prepared pan and smooth the top with a wet spatula.

Cover loaf with plastic wrap sprayed with non stick cooking spray. Allow the bread dough to rise in a warm place for 25-30 minutes or until it reaches the top of the pan. Remove plastic wrap.

Bake in a preheated 375°F oven for 60-65 minutes (Times may vary depending on how brown you like the crust). After 10 minutes, cover with a double layer of foil sealing the edges around bread pan to prevent over browning. Turn loaf out on to a wire rack and cool completely before slicing. Yield: 1 loaf. Tip: Refrigerate cooled loaves to preserve freshness.







Celiac



Made in

the USA



























