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Gluten Free Brownie Mix begins with all natural, gluten free ingredients that are both additive and preservative free. This product is produced in a gluten free environment and batch tested using an ELISA Gluten Assay test to ensure that a quality product is delivered to you, our most valued customer. At Hodgson Mill, "We do something special for all our customers".

www.HodgsonMill.com

Manufactured by: Hodgson Mill, Inc. , I 100 Stevens Avenue Effingham, IL 62401, (800)525.0177 This package sold by weight, not by volume. Contents may have settled during shipping.



GLUTEN FREE

Nutrition Facts

Serving Size: 28g Dry mix Servings Per Container 15

Amount Per Serving						
Calories 100 Calories	s From Fat 6					
	% Daily Value*					
Total Fat .5g	0%					
Saturated Fat 0g	0%					
Trans Fat 0g						
Cholesterol 0mg	0%					
Sodium 106mg	10/-					

Total Carbohydrate 24g Dietary Fiber 1.7g Soluble Fiber 0g Insoluble Fiber 1.70

Sugars 13g

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	Vitamin A 0%	Vitamin C	0%
	Calcium 0%	Iron	6%
	*Percent Daily Values are based	d on a 2,000 calor	ie diet.

our Daily Values may be higher or lower depending on

	Calories:	2,000	2,500
otal Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
otal Carbohydrate		300g	375g
Dietary Fiber		25g	-

ALL NATURAL GLUTEN FREE INGREDIENTS:

Sugar, Cocoa, Brown Rice Flour, Sorghum Flour, Tapioca Starch, Cornstarch, Baking Powder, Xanthan Gum, Flake Salt, Baking Soda

Produced in a peanut/tree

OUR GUARANTEE

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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 www.HodgsonMill.com





INSTRUCTIONS

1 box of **Hodgson Mill Gluten Free Brownie Mix** ½ cup (1 stick) butter, melted 1 large egg, room temperature 2 tsp. vanilla

1/3 cup warm water ½ cup chopped nuts (optional)

Preheat Oven to 350°F Grease: 9x9x2 or 11x7x1 ½ inch baking pan

In a medium size mixing bowl, pour in brownie mix and add the remaining ingredients except the chopped nuts. Using a mixer, combine the ingredients until blended, then fold in the nuts

Spread batter in the prepared baking pan. Using a spatula, smooth the top of the batter

Bake at 350°F for 18-22 minutes or until toothpick inserted comes out with a little batter on it. Remove brownies from the oven and place them on a wire rack to cool. Cool completely before cutting into squares. Brownies will firm up upon cooling. Yield: 9 (3-inch) Brownies

For thicker cake like brownies, add a second egg and use an 8x8x2-inch baking pan. Bake at 350° F for 20-24 minutes.

Suggestions: Top cooled brownies with powdered sugar, ice cream or fudge sauce.

Come visit us at www.HodgsonMill.com for more recipes and healthy products.















USE BY:

Made in

the USA



























NET WT 15oz. 425g