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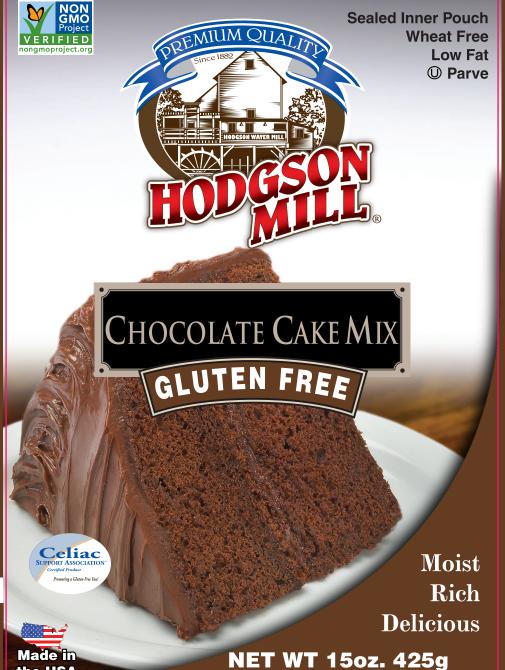




Our premium quality Gluten Free Cake Mix begins with all natural, gluten free ingredients that are both additive and preservative free. This product is produced in a gluten free environment and batch tested using an ELISA Gluten Assay test to ensure that a quality product is delivered to you, our most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

www.HodgsonMill.com

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



GLUTEN FREE

Nutrition Facts

Serving Size: 1/10 pkg (43g dry mix) Servings Per Container 10

Calories 153 Calories From Fat 13			
	% Daily Value*		
Total Fat 1g	2%		
Saturated Fat 1g	3%		
Trans Fat 0g			
Cholesterol 0mg	0%		
Sodium 197mg	8%		
Total Carbohydrate 35g	12%		
Dietary Fiber 2.5a	10%		

Soluble Fiber 0g Insoluble Fiber 2.50

Sugars 16g

Protein 3g		
Vitamin A 0%	Vitamin C	0%
Calcium 1%	I ron	4%
*Percent Daily Values are ba	sed on a 2,000 calori	ie diet.

our Daily Values may be higher or lower depending on

,			
	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 Carboh		300g	375g
Dietary Fibe	er	25g	

ALL NATURAL GLUTEN FREE INGREDIENTS:

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

Produced in a peanut/tree nut

OUR GUARANTEE

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





INSTRUCTIONS

½ cup butter, softened

1 box of Hodgson Mill Gluten Free Chocolate Cake Mix

2 large eggs (equal ½ cup) room temperature

1 cup buttermilk 1 tsp. vanilla extract

½ tsp. almond extract

Preheat oven to 350°F

Grease two (2) 8-inch cake pans or 16 muffin cups (cupcakes)

In a mixing bowl, cream butter until soft. Add cake mix and blend completely. Add eggs, buttermilk, vanilla and almond extract and beat until completely blended. Batter will be thick.

Pour or scoop batter into prepared cake pans. Using a spatula, smooth the top of batter

Bake at 350°F for 22-26 minutes or until a toothpick inserted comes out clean. Allow the cake to cool 10 minutes in the pan before removing the layers to wire racks to cool. Frost cake when completely cooled.

Yield: 2 (8-inch) layers

CUPCAKES

Follow directions above to make the cake mix. Grease muffin cups or line with paper liners. Bake at 350°F for 20-24 minutes or until done. Allow the cupcakes to cool in the pan 5 minutes before placing them on wire racks to cool. Frost cupcakes when completely cooled.

Yields: 12-16 cupcakes

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







USE BY:





the USA



















