

**HODGSON  
MILL**
**PIZZA CRUST MIX**  
**GLUTEN FREE**


Our premium quality Gluten Free Pizza 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](http://www.HodgsonMill.com)

Manufactured by:  
Hodgson Mill, Inc., 1100 Stevens Avenue  
Effingham, IL 62401, (800)525.0177

Parve

Sealed Inner Pouch

**Whole Grain  
Wheat Free**

**PIZZA CRUST MIX**  
**GLUTEN FREE**

**Light  
Crispy  
Delightful**

Packet of FAST•RISE® YEAST included

**NET WT 16oz. 454g**

**Made in  
the USA**
**HODGSON  
MILL**  
**PIZZA CRUST MIX**  
**GLUTEN FREE**

**USE BY:**

I331C

**GLUTEN FREE**
**Nutrition Facts**

Serving Size: 57g dry mix  
Servings Per Container 8

Amount Per Serving		% Daily Value*
<b>Calories</b> 192	<b>Calories From Fat</b> 6	
<b>Total Fat</b> 1g		1%
<b>Saturated Fat</b> .5g		2%
<b>Trans Fat</b> 0g		
<b>Cholesterol</b> 0mg		0%
<b>Sodium</b> 288mg		12%
<b>Total Carbohydrate</b> 45g		15%
<b>Dietary Fiber</b> 1.7g		7%
<b>Soluble Fiber</b> 0g		
<b>Insoluble Fiber</b> 1.7g		
<b>Sugars</b> 1g		
<b>Protein</b> 3g		

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

**ALL NATURAL GLUTEN FREE**
**INGREDIENTS:**

**Brown Rice Flour, Potato Starch,  
Tapioca Starch, Yellow Corn Meal,  
Sugar, Xanthan Gum, Flake Salt**

**Packet of FAST•RISE® YEAST**

**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 [www.HodgsonMill.com](http://www.HodgsonMill.com)

CARTON MADE WITH



This package sold by weight, not by volume.  
Contents may have settled during shipping.

**GLUTEN FREE**
**HODGSON  
MILL**
*Have a Grain Day!*

**INSTRUCTIONS**

1¼ cups warm water  
2 Tbsp. olive oil  
2 large eggs – room temperature  
1 box of **Hodgson Mill Gluten Free Pizza Crust** with yeast packet  
Gluten free cornstarch or flour for spreading the dough  
Olive oil for brushing the crust

Preheat oven to 425°F

Grease two 12-inch pizza pans with solid shortening

In a large mixing bowl, pour in warm water and sprinkle yeast on top. Allow the yeast to rest 5 minutes. Now add olive oil and eggs. Using a mixer, blend for 30 seconds. Pour in the pizza crust mix and mix well. Dough will be sticky.

Coat your hands with cornstarch or flour and divide the dough into two mounds. Place each mound on a greased pizza pan. Using your hands, gently spread the dough to fit the pan. Extra cornstarch or flour may be needed if the dough becomes sticky.

Cover pizza pans with plastic wrap and allow them to rise for 20 minutes in a warm place. Remove the plastic wrap and bake at 425°F for 10 minutes.\*

Remove the pans from the oven and brush the crusts with olive oil. Now add your favorite sauce and toppings and bake for an additional 10-15 minutes or until done.  
Yield: Two 12-inch pizza crusts

\*The pizza crusts may be frozen or refrigerated. Just bake them 10 minutes and cool completely on a wire rack.

Come visit us at [www.HodgsonMill.com](http://www.HodgsonMill.com) for more recipes and healthy products.

