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WHOLE GRAIN



Our Gluten Free Thick Cut Rolled Oats 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".

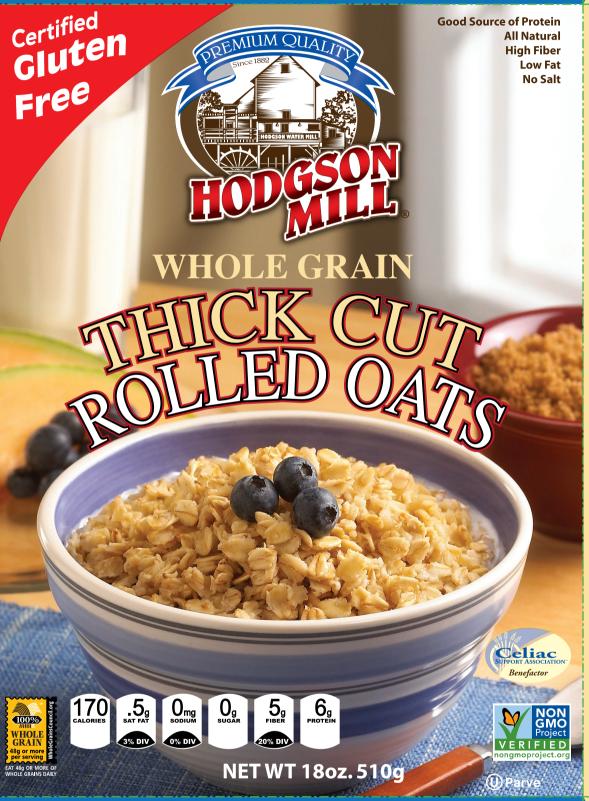
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OUR GUARANTEE

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 bottom of this box and your purchase price to: 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.







ı	Nutrition Facts			
ı	Serving Size: 1/2 Cup (48g) Servings Per Container: about 11			

Amount Per Serving

Calories 170 Calories From Fat 30					
	% Daily Value*				
Total Fat 3g	5%				
Saturated Fat .5g	3%				
Trans Fat 0g					
Cholesterol 0mg	0%				
Sodium 0mg	0%				
Total Carbohydrate 33	3g 11%				
Dietary Fiber 5g	20%				
Soluble Fiber 2g					
Insoluble Fiber 3g					
Sugars 0g					
Protein 6g					
Vitamin A 0% Vit	tamin C 0%				
Calcium 2%	Iron 10%				
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.					

Total Fat Less than
Sat Fat Less than
Cholesterol Less than
Sodium Less than
Total Carbohydrate
Dietary Fiber

INGREDIENTS: Whole Grain Oats

Produced in peanut/tree nut free environment.

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Servings	Cold Water*	Salt (optional)	Thick Rolled Oats
1	1 cup	dash	1/2 cup
2	1 3/4 cups	1/8 tsp	1 cup
4	3 1/2 cups	1/4 tsp	2 cups

STOVE TOP DIRECTIONS

- 1. Bring water and salt to a boil.
- 2. Stir in oats.
- 3. Cook 5 minutes over medium heat:
- stir occasionally. * For creamier oatmeal combine water, salt and oats: bring to a boil: cook as directed.

MICROWAVE DIRECTIONS

- 1. Combine water, salt and oats in a 1 quart (medium) microwaveable bowl.
- 2. Microwave on high 2 1/2 to 3 minutes: stir before serving. * Caution: Bowl may be hot. Due to differences in microwave ovens, cook time is approximate.

Gluten Free Good Bars

2 cups Hodgson Mill Gluten Free All Purpose Baking Flour

1 tsp. Hodgson Mill Xanthan Gum 34 cup brown sugar, packed

34 cup white sugar

1 cup Hodgson Mill Gluten Free Thick Rolled Oats ½ cup chopped nuts (optional) ½ cup raisins (optional)

½ tsp. salt 1 tsp. baking powder 1 tsp. baking soda

3 large eggs, beaten 34 cup canola oil

1 tsp. vanilla

Preheat oven to 350° F. Whisk together gluten free all purpose baking flour and xanthan gum until well blended. Add rest of dry ingredients and mix well. Add beaten eggs, oil and vanilla to dry ingredients and mix well. Spread batter into ungreased 9x13 pan and bake for 20-25 minutes, or until lightly browned. Middle may appear soft but will become firmer while cooling. Let cool 20-30 min. before cutting into bars. Yield: 24 bars

Alternate wheat recipe: Use 2 cups regular all purpose flour (or a blend of whole wheat and all purpose), remove xanthan gum and increase salt to 1 tsp.





USE BY:



COLORTEK 14-0666 02185 GF Thick Cut Rolled Oats 18oz I318A 4/10/2014





















