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**HODGSON
MILL®**

 ALL PURPOSE
BAKING FLOUR
 GLUTEN FREE


Our premium quality Gluten Free Baking Flour 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., 1100 Stevens Avenue
 Effingham, IL 62401, (800)525.0177

 Parve
 Sealed Inner Pouch

 Sodium Free
 Wheat Free

 ALL PURPOSE
BAKING FLOUR
 GLUTEN FREE

NET WT 18oz. 510g

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MILL®**
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BAKING FLOUR
 GLUTEN FREE

USE BY:

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GLUTEN FREE
Nutrition Facts

 Serving Size: 1/4 Cup (30 g)
 Servings Per Container: about 17

Amount Per Serving	
Calories 110	Calories From Fat 0
	% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 24g	8%
Dietary Fiber 1g	3%
Soluble Fiber 0g	
Insoluble Fiber 1g	
Sugars 0g	
Protein 1g	

Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%

*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	30g

**ALL NATURAL GLUTEN FREE
INGREDIENTS:**

 Brown Rice Flour, Tapioca Starch,
 Cornstarch

**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

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

**HODGSON
MILL®** *Have a
Grain Day!™*
ZESTY CRANBERRY MUFFINS

2 ½ cups Hodgson Mill	2 large eggs, room temp
All Purpose Gluten Free Flour	¾ cup milk
¾ cup granulated sugar	½ cup canola oil
2 Tbsp. Hodgson Mill Organic	1 Tbsp. fresh grated orange zest
Milled Flax Seed	(grated fresh orange peel)
1 Tbsp. baking powder	1 tsp. vanilla
1 ½ tsp. xanthan gum	1 tsp. salt
1 cup sweetened dried cranberries	

Glaze: 1 cup powdered sugar, 1 tsp. fresh grated orange zest (grated fresh orange peel), 3-4 tsp. water, to form glaze

Preheat oven to 375°F

Standard 12 muffin pan, greased

1. In a bowl, blend dry ingredients together, then add the dried cranberries and set aside.
2. In a medium sized mixing bowl, beat eggs on low for 30 seconds. Add milk, oil, vanilla and orange zest; mix well.
3. Pour dry ingredients into egg mixture and mix with a large spoon until just blended. Divide batter evenly between the muffin cups.

Bake at 375°F for 20-22 minutes or until a toothpick inserted comes out clean. Cool muffins in the pan for 5 minutes. In a small bowl, mix up the glaze using a spoon. Remove muffins from the pan and place them on a wire rack to cool. Glaze muffins with a heaping teaspoon of glaze and serve muffins warm.
Yield: 12 muffins

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