

**HODGSON
MILL****21**
1 Tablespoon
airtight packets

SUPERIOR QUALITY

GLUTEN FREE**Xanthan Gum****21**
1 Tablespoon
airtight packets

SUPERIOR QUALITY

GLUTEN FREE**Xanthan Gum**

Noodle Recipe on Back

NET WT 6.7 oz. 189 g

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I306B

Nutrition FactsServing Size: 1 Tbsp (9g) or 1 packet
Servings Per Container: 21Amount Per Serving
Calories 30 Calories From Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0g 0%

Sodium 200mg 8%

Total Carbohydrate 7g 2%

Dietary Fiber 7g 27%

Sugars 0g

Protein 0g

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 0%

*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

INGREDIENT:

Gluten Free Xanthan Gum

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 and back of this box and your purchase price to:

Hodgson Mill, Inc. 1100 Stevens Avenue
Effingham, IL 62401 • (800)525.0177**HODGSON
MILL****Gluten Free
Homemade Noodles****1 ½ c Hodgson Mill Gluten Free
All Purpose Flour**
2 tsp Hodgson Mill Xanthan Gum
¼ tsp salt**2 large eggs- room temperature**
¼ c water
1 Tbsp canola oil

In a small bowl, blend together all purpose flour, xanthan gum and salt; set aside.

Blend the eggs, water, and oil together until smooth. Add flour blend and mix until dough forms a sticky ball. Place dough on a lightly floured surface. The dough will be sticky, so add flour to your hands until the dough feels soft.

Divide the ball of dough into four equal portions. Work with one portion at a time; cover remaining dough to prevent drying out. Use hands to flatten one small ball into a 3-inch disc and cover entirely with plastic wrap. Roll dough out to a very thin 8-10-inch diameter circle.*

Remove plastic wrap and cut noodles as desired, using a sharp knife or pizza cutter. Fresh noodles can be used immediately**. To dry noodles, drape strips over a pasta drying rack or spread out on a flat surface. Carefully place dried noodles in a bag and freeze for future use.

Yields: 12 ounces fresh pasta

*For thinner noodles, use a hand crank pasta maker.

**Fresh pasta cooks very quickly, approximately 3-5 minutes.

1. Bring 4 – 5 quarts of water to a boil.

2. Add 1 Tbsp. salt and noodles.

3. Test noodles every 30 – 60 seconds.

4. Drain and serve.

Visit us at: **www.HodgsonMill.com****HODGSON
MILL***Have a
Grain Day!***Tips for using Xanthan Gum**

- Add 1 teaspoon xanthan gum per cup of gluten-free flour used in bread and pizza dough recipes.
- Add 1/2 teaspoon xanthan gum per one cup of gluten-free flour for cakes, muffins and quick bread recipes.
- Add 1/2 teaspoon (or less) xanthan gum per one cup gluten-free flour used in cookies and bar recipes.

CARTON MADE WITH

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