One of Nature's richest plant sources of OMEGA-3 OILS! **MILLED** STRAWBERRY BANANA **SMOOTHIE** 1/2 cup low fat milk 1 1/2 cup fat-free vanilla ice or frozen yogurt 2 Tbsp. honey All Natural 2600 mg of OMEGA 3-OILS per serving! DID YOU KNOW? **Good Source** Milled Flax Seed may be of Fiber used as a Fat Substitute in most recipes. Generally, 3 Tbsp. Milled Flax Seed can replace I Tbsp. fat or oil. Likewise, I Tbsp. Milled Flax Seed plus 3 Tbsp. of water can replace Gluten Free I egg. Don't give up if your results No Sugar aren't perfect the first time. Experiment • Be Healthy • Have Fun! No Cholesterol www.HodgsonMill.com wholesome and healthful food products in the Flour, Corn Meal, Cereal, Pasta and Baking Mix No Salt A HEALTHY ADDITION TO OUR FAVORITE RECIPES! sections of your supermarket. VERIFIED NET WT 12 oz. 340 g One of Nature's richest plant sources of OMEGA-3 OILS! FLAX SEED

1300K

Nutrition Facts Serving Size 2 Tbsp. (13g) Servings Per Container 26

Amount Per Serving
Calories 60 Calories from Fat 40

0%

Total Fat 5g

Trans Fat 0g **Cholesterol** 0g

Dietary Fiber 4a

Sodium 0g

Sugars 0g

Calcium 2%

aloric needs:

Sodium Less than Total Carbohydrate Dietary Fiber

FLAX SEED

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Refrigerate after opening.

Produced in a peanut/tree nut free environment.

🔍 OUR GUARANTEE 🎉

Hodgson Mill, Inc. is dedicated to satisfying

food products. If for any reason you are

ot satisfied with this product, we'll make

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

Protein 3g

Saturated Fat 0g

Total Carbohydrate 4g

Vitamin A 0% Vitamin C 0%

Percent Daily Values are based on

2.000 calorie diet. Your daily values ma be higher or lower depending on you

65g 20 g 300mg 2400mg 300g 25g

80g 25g 300mg 2400mg 375g 30g

15.0937



🥌 GOLDEN FLAX BREAD 🗪

- 7/8 cup water 2 Tbsp. butter*
- 3 Tbsp. molasses
- 1 tsp. salt
- 2 Tbsp. Hodgson Mill Milled Flax Seed
- 1 Tbsp. Vital Wheat Gluten, opt.
- 2-1/2 cups Hodgson Mill Best for Bread Flour
- 1-1/2 Thsp. Non-fat dry milk
- 1-1/2tsp. Hodgson Mill Fast Rise Yeast

Add ingredients to the bread machine in the order suggested by the manufactures Select basic cycle with a light or medium color setting. Yield: 1-1/2 pound loaf

MORE FLAX RECIPES!

*Golden Flax Bread: You can replace the butter by adding 6 more Tablespoons of Milled Flax Seed and 2 more Tablespoons of water.

❤️ WHOLE WHEAT FLAX'N APPLE MUFFINS ❤️

1/4 cup Hodgson Mill Milled Flax Seed

3/4 cup Hodgson Mill Whole Wheat Graham Flour

3/4 cup **Hodgson Mill Naturally White Flour**

1/2 cup sugar

2 tsp. baking powder 1/2 tsp. baking soda

1/2 tsp. salt

1 egg, beaten

1-1/2 cups finely chopped apples

3 Tbsp. vegetable oil

1/2 cup milk

Blend dry ingredients together in a bowl. In a separate bowl; combine egg, vegetable oil and milk. Add dry ingredients to egg mixture and stir until just blended. Fold in apples and nuts. Batter will be thick. Fill well-greased muffin cups 2/3 full. Bake at 400 degrees F for 18 – 20 minutes or until top springs back when touched. Yield: 12 muffins

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USE BY:













