

Bread, Scone & Roll Mix

Nutrition Facts

48 servings per container

Serving size 1/4 Cup (34g) Dry
(about 1/8 loaf prepared)

Amount per serving

Calories 120

% Daily Value*

Total Fat 0.5g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 270mg **12%**

Total Carbohydrate 25g **9%**

Dietary Fiber 3g **11%**

Total Sugars 3g

Includes 2g Added Sugars **4%**

Protein 4g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 2mg 10%

Potassium 114mg 2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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DIRECTIONS:

BY HAND

BREADMAKER

Warm water	3-1 lb Loaves	sm Loaf	lg Loaf
Vegetable oil	2 1/4 Cups	3/4 Cup	1 1/4 Cups
Instant dry yeast	1/3 Cup	2 Tbsp	3 Tbsp
Bread mix	2 Tbsp	1 1/4 Tsp	2 Tsp
	6 Cups	2 Cups	3 Cups

1. Remove oxygen absorber and discard.
2. Dissolve yeast in water. (Not included)
3. Add oil and bread mix, knead until dough is smooth and elastic. (If using electric mixer with dough hook, mix on 2nd speed for 10 to 20 minutes or to full development.)
4. Place a towel or cloth over dough. Let rest for 15 minutes.
5. **For Bread:** Divide into 3 pieces, shape into loaves, and place into well greased bread pans. Cover and rise in pans until dough is approximately 1 inch over top of pan, about 30 to 40 minutes.
6. **For Rolls:** Divide into 36 - 1" balls, place on greased baking sheet. Cover and let rise until dough doubles in size.
7. Preheat oven 400°F. Place in oven.
Bread: 20 to 25 minutes.
Rolls: 12 to 15 minutes.
8. Remove from oven and butter tops.
 - Dough is thoroughly developed when you can take a small piece (half dollar size) and pull it to form a paper thin sheet.
 - If dough is too stiff to knead easily, add a little more water to produce a slacker and easier to handle dough.

INGREDIENTS: Unbleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, enzyme [improves yeast baking], folic acid), whole wheat flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, enzyme [improves yeast baking]), hard wheat bran, brown sugar, vital wheat gluten, non-iodized salt, sugar, soybean oil, nonfat dry milk, honey powder (cane sugar, honey), bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, enzyme [improves yeast baking]), soy lecithin, eggs (whole eggs, less than 2% sodium silicoaluminate as an anticaking agent), dough conditioner (enriched wheat flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], ascorbic acid, wheat gluten, enzymes), yeast (yeast, enzymes, soybean oil).

CONTAINS ALLERGENS: Milk, eggs, soy and wheat.