

# 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** 1g 1%

Saturated Fat 0g 0%

*Trans* Fat 0g

**Cholesterol** 5mg 2%

**Sodium** 270mg 12%

**Total Carbohydrate** 24g 9%

Dietary Fiber 1g 4%

Total Sugars 3g

Includes 2g Added Sugars 4%

**Protein** 4g

Vitamin D 0mcg 0%

Calcium 19mg 2%

Iron 1mg 6%

Potassium 50mg 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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**INGREDIENTS:** Bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, enzyme [improves yeast baking]), sugar, nonfat dry milk, non-iodized salt, soybean oil, honey powder (cane sugar, honey), eggs (whole eggs, less than 2% sodium silicoaluminatate as an anticaking agent), soy lecithin, 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:** Soy, milk, eggs, wheat.

**BY HAND**

*3 1-lb loaves*

2 1/4 cups

**BREADMAKER**

*Small loaf*

3/4 cup

*Large loaf*

1 1/4 cups

**Warm water**

**Vegetable oil\***

**Instant dry yeast\***

**Bread mix**

1/3 cup

2 tbsps

6 cups

2 tbsps

1 tsp

2 cups

3 tbsps

2 tsp

3 cups

\* Not included.

**DIRECTIONS:**

1. Remove oxygen absorber and discard.
2. Dissolve yeast in water.
3. Add oil and bread mix and knead until dough is smooth and elastic.
4. Cover dough with towel or cloth and let rest 15 minutes.
5. **For Bread:** Shape in loaf (or three loaves, based on recipe being used). Place into well-greased bread pan(s). Cover and let rise 30 to 40 minutes or until dough is approximately one inch above top of pan.
6. **For Rolls:** Divide into approximately 36, 1-inch pieces. Roll into balls and place on greased baking sheet. Cover and let rise until dough doubles in size.
7. Preheat oven to 400°F and bake.  
Bread: 20 to 25 minutes  
Rolls: 12 to 15 minutes
8. Remove from oven and butter tops (optional).

Dough Prep Tips:

- Dough is thoroughly developed when you can stretch a small piece (half-dollar size) to form a paper-thin sheet.
- If dough is too stiff to easily knead, add a small amount of water at a time until dough is easier to handle.
- If using an electric mixer with dough hook, mix on 2nd speed for 10 to 20 minutes or to full development.