



Honey White Bread & Roll Mix

Bakery

Augason Farms offers a wide selection of baking mixes and baking items. Whether you're preparing baked goods from scratch or want a quick baking mix, we provide for your needs.

Honey White Bread & Roll Mix

Augason Farms Honey White Bread & Roll Mix is blended at our facility with high quality ingredients. It can be used not only for bread and rolls, but for many other dough recipes.

Old Fashioned Bread Sticks

3 cups Augason Farms Honey White Bread and Roll Mix
2 tablespoons instant dry yeast
1 cup + 1 tablespoon warm water
1/2 cup vegetable oil
1/2 cup melted butter
garlic salt

Preheat oven to 350°F. Dissolve yeast in warm water. Add oil and bread mix and stir well. On lightly floured surface knead 10-15 minutes. Dough should be soft. If dough is too stiff add water in 1 tablespoon increments. Roll out bread in rectangle shape. Cut with pizza cutter at desired lengths. Bake for 10-15 minutes until golden brown. Brush with melted butter, sprinkle with garlic salt.

DIRECTIONS:

	Breadmaker	
	Small	Large
Warm water	2 1/4 cups	3 1/4 cup
Vegetable oil	1/3 cup	2 Tbsp
Instant dry yeast	2 Tbsp*	1 1/4 tsp
Bread mix	6 cups	2 cups

* or 2 each 1/4 ounce active dry yeast packets.

Yield: 3 – 1 pound loaves / Rolls: 3 Dozen.

- Dissolve yeast in water.
- Add oil and bread mix, then knead until dough is smooth and elastic. (If using electric mixer with dough hook, mix on 2nd speed for 10-20 minutes or to full development.)
- Let rest for 15 minutes. Place a towel or cloth over dough.
- For Bread: Divide into 3 pieces, shape into loaves, and place into well greased bread pans. Let rise in pans until dough is approximately 1 inch over top of pan (about 30-40 minutes).
- For Rolls: Divide dough into 36 pieces and roll into 1 inch balls. Place on a baking sheet and let dough double in size. Cover dough with towel while rising.
- Place in preheated oven (400°F) and bake. Bread: 20-25 minutes. Rolls: 12-15 minutes.
- 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.

Cheddar & Bacon Fondue

1 loaf bread baked & cubed from Augason Farms Honey White Bread & Roll Mix
1/4 cup Augason Farms Vegetarian Meat Substitute Bacon Bits
1/4 cup Augason Farms Dehydrated Chopped Onions
1 clove garlic, minced
1/4 cup butter
1 1/2 cups Augason Farms™ Creamy Potato Soup Mix
2 1/2 cups prepared Morning Moo's®
4 cups shredded cheddar cheese
1 teaspoon Worcestershire sauce
1 teaspoon dry mustard

Cook bacon bits, onion and garlic in butter, sauté until tender. Add dry soup mix and milk. Cook until tender. Remove from heat. Add cheese, Worcestershire sauce and mustard. Dip bread cubes in fondue pot.

Nutrition Facts

Serving Size: 1/4 cup (33g)
Servings Per Container: 49

Amount Per Serving

Calories 120 Calories from Fat 15

% Daily Value*

Total Fat 1.5g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 5mg 1%

Sodium 270mg 11%

Total Carbohydrate 23g 8%

Dietary Fiber less than 1g 3%

Sugars 2g

Protein 4g

Vitamin A 0% Vitamin C 0%

Calcium 2% Iron 8%

*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

Calories per gram: Fat 9 Carbs 4 Protein 4

INGREDIENTS: Flour (bleached wheat flour, malted barley flour, niacin, iron, ascorbic acid, thiamine mononitrate, riboflavin, folic acid), sugar, soybean oil, nonfat dry milk, salt, refinery syrup, honey, whole eggs (whole eggs, sodium silicoaluminate [as an anticaking agent]), dough enhancer (flour [bleached wheat flour, malted barley flour, niacin, iron, ascorbic acid, thiamine mononitrate, riboflavin, folic acid], PBR-200DF [yeast, enzymes, soybean oil], PBR-FD [wheat flour, ascorbic acid, wheat gluten, enzymes], lecithin powder [liquid lecithin, soy flour, dolomite]).

Contains allergens: Soy, milk, eggs, and wheat.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

49 SERVINGS
NET WT. 3 LBS 10.0 OZ (1.64 kg)