



LEFT

FRONT

RIGHT

BACK

BEST BEFORE BOX



**ALLINSON**  
SPECIALITY  
BREAD MIXES  
**FARMHOUSE**  
WHITE BREAD MIX

INGREDIENTS: Wheat Flour, Dried Yeast, Vegetable Oils (containing partially Hydrogenated Vegetable Oils), Salt, Soya Flour, Dextrose Monohydrate, Emulsifiers: (E472 (e)), (E471), Flour Treatment Agent: (E300).

NUTRITIONAL INFORMATION (Typical Values)

	Mix per 100g	Final Product per 100g
Energy	1555kJ/367kcal	1023kJ/242kcal
Protein	13.6g	9.0g
Carbohydrate	68.7g	45.1g
of which: sugars	2.4g	1.6g
Fat	4.2g	2.8g
of which: saturates	1.0g	0.7g
mono-unsaturates	1.2g	0.8g
poly-unsaturates	1.3g	0.9g
Fibre	3.7g	2.4g
Sodium	0.7g	0.5g

GUARANTEE: This product should reach you in perfect condition. If you are not entirely satisfied with it, please return it with the packaging to the address shown. Statutory rights remain unaffected by this guarantee.  
Westmill Foods Ltd.  
10 Dane Street, Bishop's Stortford, Herts., CM23 3XZ

Store in a cool, dry place.  
Best Before, See date at top of pack.



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SERVING SUGGESTION

JUST ADD WATER  
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500g<sup>e</sup>

SUITABLE FOR VEGETARIANS

BARCODE  
WHITEOUT



**ALLINSON**  
*Milling finest flours  
for over 100 years.*

Allinson have been milling flour in the traditional way since 1895 when Dr. Tom Allinson opened his first flour mill at Castleford.

Today you can enjoy the benefits of our expert flour milling when you use Allinson Bread Mixes to make your own bread.

**It's so easy you just add water.** Simply read the instructions on the back of this pack and in no time your kitchen will fill with the wonderful aroma of freshly baked hot bread. Treat your family and friends to the wonderful taste and texture of bread made from Allinson's Bread Mix.

For further information on Allinson Flours & Yeast, Recipe Ideas or expert advice call The Allinson Baking Club Hot Line on: 0990 200 623

DELICIOUS BREAD - MADE EASY

FARMHOUSE WHITE BREAD MIX

Farmhouse White Bread Mix	500g.	1lb 2oz.
Water (tepid)	370g /ml.	13fl oz.

BAKING INSTRUCTIONS

- Place Farmhouse White Bread Mix in a bowl, stir in tepid water.
- Place on a lightly floured surface, knead for 5 minutes to form a soft elastic dough.
- Mould dough into a ball shape, elongate slightly and place into a large 800g/2lb greased bread tin.
- Cover with a greased plastic bag and leave to rise in a warm place for 30-40 minutes, or until dough has doubled in size. Whilst dough is rising, pre heat oven to 230°C/450°F/gas mark 8. (all cooking appliances may vary in performance, these are only guidelines).
- For a Farmhouse Loaf cut top lengthwise with a sharp knife and liberally sprinkle with flour. Place in oven on the middle shelf and bake for 25-35 minutes until golden brown and the loaf sounds hollow when tapped on the base.



NOW TRY IT YOURSELF!

WHITEOUT

WHITEOUT