



LEFT

FRONT

RIGHT

BACK

BEST BEFORE BOX



# SODA

BROWN BREAD MIX

INGREDIENTS: Wheat Flour, Toasted Wheat Bran, Whey Powder, Raising Agents, (E500, E450, E541) Soya Flour, Salt, Malt Flour.

NUTRITIONAL INFORMATION (Typical Values)

	Mix per 100g	Final Product per 100g
Energy	1450kJ/342kcal	974kJ/230kcal
Protein	13.8g	9.3g
Carbohydrate	66.0g	44.3g
of which: sugars	6.1g	4.1g
Fat	2.5g	1.7g
of which: saturates	0.4g	0.3g
mono-unsaturates	0.3g	0.2g
poly-unsaturates	1.2g	0.8g
Fibre	6.2g	4.2g
Sodium	1.0g	0.7g

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.



# SODA

BROWN BREAD MIX



SERVING SUGGESTION



500g e

SUITABLE FOR VEGETARIANS



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

#### SODA BROWN BREAD MIX

Soda Bread Mix	500g.	1lb 2oz.
Water (cold)	340g /ml.	12fl oz.

#### BAKING INSTRUCTIONS

- Pre-heat oven to 230°C/450°F/gas mark 8. (all cooking appliances may vary in performance, these are only guidelines).
- Place Soda mix in a bowl, stir in cold water and knead for 2 minutes to form a soft elastic dough.
- Place on a lightly floured surface, cover with a plastic bag and leave to rest for 5 minutes.
- Mould into a ball shape and cut through with a knife to divide into 4 sections, place on a greased baking sheet or 7" sandwich tin.
- Liberally dust with flour.
- Place in oven on the middle shelf and bake for 30-35 minutes until golden brown and the loaf sounds hollow when tapped on the base.



NOW TRY IT YOURSELF!

BARCODE  
WHITEOUT

WHITEOUT

WHITEOUT