



49
SERVINGS



SHELF LIFE UP TO
10 YEARS

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%).

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

FOOD STORAGE
EMERGENCY
EVERYDAY FOOD

Honey White Bread, Scone & Roll Mix

Nutrition Facts

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

Amount Per Serving	
Calories 120	Calories from Fat 15
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	1%
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	

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

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]).

DIRECTIONS FOR BREAD:

Warm water
Vegetable oil
Instant dry yeast
Bread mix

BY HAND

3-1 lb loaves
2 1/4 cups
1/3 cup
*2 Tbsp
6 cups

BREADMAKER

<i>sm loaf</i>	<i>lg loaf</i>
3/4 cup	1/4 cups
2 Tbsp	3 Tbsp
1 1/4 tsp	2 tsp
2 cups	3 cups

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

1. Dissolve yeast in water.
2. 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.)
3. Let rest for 15 minutes. Place a towel or cloth over dough.
4. 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).
5. 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.
6. Place in preheated oven (400°F) and bake. Bread: 20-25 minutes. Rolls: 12-15 minutes.
7. 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.

DIRECTIONS FOR SCONES:

Scone Mix	6 cups
Warm Water	2 1/4 cups
Instant Yeast	2 Tablespoons
Vegetable Oil	1/3 cup

1. Dissolve yeast in water.
2. Add oil & scone mix and knead until smooth and elastic, or mix 10-12 minutes using dough hook on 2nd speed (3 speed mixer).
3. Cover and let rest for 20 minutes, roll out and cut.
4. Fry at 375°F. Turn when golden brown on the underneath side. Yield: 24 scones.

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