

Gluten Free French Bread

Directions: One Loaf
 Bread Mix 2 1/3 Cups
 Warm Water 1 1/4 Cups
 Cider Vinegar 1/2 teaspoon
 Instant Yeast 1 1/2 teaspoon

- Blend dry mix and instant dry yeast in mixing bowl.
- Add vinegar and warm water (110-120 degrees F).
- Mix thoroughly for 2 minutes.
- Make sure dough is smooth and thoroughly moistened. The dough will be sticky. Place in loaf pan.
- If making more than one loaf, divide dough into loaves. For a smooth top, use a wet spatula.
- Cover with towel and let rise 45 minutes to 1 hour or until doubled in size.
- Bake at 375 degrees F for 30 minutes.
- Immediately remove from pan.

Note: For softer crust place in bread bag once cooled.

For altitudes above 4500' add 1 Tbsp of fine white rice flour per cup of French bread mix as recipe requires.

INGREDIENTS : Fine white rice flour, tapioca flour/ starch, soybean oil, sugar, whole eggs (whole eggs, sodium silicoaluminate), xanthan gum, salt, egg whites (egg whites, sodium lauryl sulfate), modified food starch, lecithin powder (soy flour, liquid lecithin, dolomite).

Contains allergens: Eggs and Soy.

Processed in a dedicated gluten free manufacturing and packaging site.

No preservatives added.

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.

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Nutrition Facts

Serving Size 3 Tbsp (26 g)

Servings Per Container 14

Amount Per Serving			
Calories	110	Calories from Fat	25
		% Daily Value*	
Total Fat	3g		5%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	15mg		5%
Sodium	95mg		4%
Total Carbohydrate	19g		6%
Dietary Fiber	0g		0%
Sugars	1g		
Protein	2g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	2%
*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	65 g	80 g
Sat Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2400 mg	2400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g
Calories per gram: Fat 9		Carbs 4	Protein 4