

**“Made of a blend of 60% white whole wheat flour and 40% all-purpose flour. Gluten and salt are added for consistent baking quality.”**



**EXCEEDS NUTRITION REQUIREMENTS**

**LOCALLY PRODUCED**



### **PRODUCT BENEFITS**

- Made with naturally white wheat, so it has the nutritional benefits of whole wheat without the dark colors that kids resist
- Whole wheat is ground superfine, so it has a much smoother texture than typical whole wheat
- Exceeds USDA Nutrition Standards For School Meals
- Taste tests confirm that kids prefer products made with Hudson Cream White Whole Wheat Blend
- From each 25 pound bag there are 375 servings
- Milled and Packaged by a Company Trusted over 110 years
- From scratch cooking is economical and doesn't have to be time-consuming. We provide tested recipes that take the guesswork out and keep measuring to a minimum
- Suggested uses:
  - Rolls
  - Muffins
  - Pizza crust
  - Cookies

### **WHITE WHOLE WHEAT BLEND DINNER ROLL RECIPE**

#### **INGREDIENTS**

- |           |                          |
|-----------|--------------------------|
| 2 2/3 cup | warm water (105 - 110°F) |
| 3 T       | yeast                    |
| 1/3 c     | sugar                    |
| 1/3 c     | oil                      |
| 1/2 c     | powdered milk            |
| 2 pounds  | white whole wheat blend  |

#### **DIRECTIONS**

Preheat oven to 350°F (300°F for Convection Oven)  
Mix warm water, yeast, and half of sugar together until bubbly.  
Whisk the rest of the sugar, oil, powdered milk, and yeast mixture together.  
Add white whole wheat blend and knead several minutes.  
Cover and let rise until doubled.  
Shape and let rise until doubled.  
Bake at 350°F until internal temperature reaches 205°F.  
(Yields 30 2 ounce dinner rolls)

