

With the Stoneground Wheat Bread Machine Mix, you can make a hearty and flavorful wheat bread without preservatives – all you have to do is add water and let your machine do the rest. You'll love the fresh baked taste!

BREAD MACHINE DIRECTIONS

Makes 1 (about 1-lb.) loaf.

For machines with 1- or 1½-pound loaf capacity:

1 package DROMEDARY STONEGROUND WHEAT BREAD MIX (enclosed in box)

1 package FLEISCHMANN'S Yeast (enclosed in box)

⅞ cup* (7 fluid ounces) tepid water (70° to 80°F)

Place all ingredients in bread machine pan in the order suggested by the manufacturer. Process in basic, rapid or delayed bake cycle on medium/normal crust setting. Remove baked bread from pan and cool on wire rack.

*⅞ cup equals ¾ cup plus 2 tablespoons.

BANANA BRAN BREAD Decrease water to ⅔ cup; add ½ cup whole bran cereal and ½ cup mashed ripe banana. Process in basic bake cycle and cool as directed.

PUMPKIN SPICE BREAD Decrease water to ⅔ cup, add ¼ cup solid pack canned pumpkin, 1 tablespoon packed light brown sugar and 1 teaspoon pumpkin pie spice or ground cinnamon. Process in basic bake cycle and cool as directed.

PIZZA DOUGH Process in dough/manual cycle. Grease 2 (12-inch) or 1 (14-inch) pizza pan(s) or 1 (9- x 13-inch) baking pan; sprinkle with cornmeal. Remove dough to lightly floured surface. If dough is sticky, knead in 1 tablespoon or more all-purpose flour. Roll or pat dough to fit into pan(s). Top as desired. Bake at 400°F for 15 to 25 minutes or until done.

Questions about Dromedary Stoneground Wheat Bread Mix? Call FLEISCHMANN'S Yeast Baker's Help Line 1-800-777-4959.

CONVENTIONAL DIRECTIONS

1. In large bowl, combine bread mix, yeast and ⅞ cup (7 fluid ounces) very warm water (120° to 130°F). With spoon, stir until soft dough forms.
2. Knead dough on lightly floured surface until smooth and elastic, about 5 minutes, adding 2 tablespoons or more all-purpose flour if dough is sticky. Cover; let rest 10 minutes.
3. Form dough into loaf.* Place in greased 8½- x 4½-inch loaf pan. Cover; let rise in warm, draft-free place until doubled, about 30 to 45 minutes.
4. Bake at 400°F for 30 to 35 minutes or until done. Remove from pan and cool on wire rack.

*Roll dough to 7- x 11-inch rectangle. Beginning at short end, roll up tightly as for jelly roll. Pinch seam and ends to seal.



BREAD MACHINE MIX

There is nothing more satisfying – or rewarding – than the aroma of freshly baked bread. Now Dromedary has taken its baking experience to develop this one-step Bread Machine Mix. This Bread Machine Mix is made with only the finest ingredients and no preservatives. The Dromedary Bakery Bread Machine Mixes make it easy to experience the joy of fresh, homemade bread anytime.

FREE INSIDE
Fleischmann's® Yeast

BREAD MACHINE MIX

ALSO FOR CONVENTIONAL OVENS

Stoneground Wheat

Fleischmann's Yeast Recipe Book

To receive the "Bread Machine Favorites" Recipe Book containing delicious bread recipes, complete this certificate and send it with a \$2.95 check or money order (price includes postage & handling) to:

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Stoneground Wheat



NO ARTIFICIAL FLAVORS OR PRESERVATIVES

NET WT. 11.5 OZ. (326 g)