



CHEESY GARLIC BEER BREAD MIX

(516 g box)

Nutrition Facts	
Valeur nutritive	
Serving Size 1/12 of package (43 g) Servings per container 12 Portion 1/12 d'un paquet (43 g) Portions par emballage 12	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 140	
Fat / Lipides 1g	1 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	0 %
Cholesterol / Cholestérol 0 mg	0 %
Sodium / Sodium 160mg	7 %
Carbohydrate / Glucides 29 g	10 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 6 g	
Protein / Protéines 4 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	11 %
Iron / Fer	9 %

INGREDIENTS: UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, PARMESAN/ROMANO CHEESE (MADE FROM CULTURED PASTEURIZED PART SKIM AND WHOLE MILK, SALT, AND ENZYMES. MICRO CRYSTALLINE CELLULOSE USED FOR ANTI-CAKING), BAKING POWDER (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORNSTARCH, MONOCALCIUM PHOSPHATE) AND GARLIC.

ALLERGENS: WHEAT, MILK.

INGRÉDIENTS : FARINE DE BLÉ NON BLANCHIE (FARINE DE BLÉ, FARINE D'ORGE MALTÉE, NIACINE, FER, MONONITRATE DE THIAMINE, RIBOFLAVINE, ACIDE FOLIQUE), SUCRE, FROMAGE PARMESAN/ROMANO (FAIT DE LAIT DE CULTURE PASTEURISÉ PARTIELLEMENT ÉCRÉMÉ ET ENTIER, SEL ET ENZYMES. CELLULOSE MICROCRYSTALLINE UTILISÉE COMME ANTIAGGLOMÉRANT), POUDRE À PÂTE (PYROPHOSPHATE ACIDE DE SODIUM, BICARBONATE DE SODIUM, AMIDON DE MAÏS, PHOSPHATE MONOCALCIQUE) ET AIL.

ALLERGÈNES : BLÉ, DU LAIT.

Suggestions for CHEESY GARLIC BEER BREAD



- Mix one package with any carbonated beverage for a quick and easy side to any soup, stew or chili.
- If you are a cheese lover, bump up the cheesy goodness by adding 1 cup of grated sharp cheddar cheese.
- Turn your Cheesy Garlic Bread into a savoury bread by adding 1 tsp. **Oh! So Garlic** and 2 Tbsp. **Spinach & Herb Mix**.
- For a delicious focaccia bread, add 3 Tbsp. **Roasted Red Pepper & Onion Relish** to the bread batter. Top with 2 tsp. **Spinach & Herb Mix** and 3 Tbsp. parmesan cheese. Bake in a 9"x13" cake pan at 375° F for 17-20 minutes or until done.
- Drop by spoonfuls into a mini muffin pan, top with melted butter, bake at 350° F for 20 minutes.

We strive to ensure this information is accurate to the best of our knowledge. Because product formations may change, we recommend that you always read individual labels carefully.