



glutenfree bread mix

dedicated gluten-free manufacturing facility
wheat free
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glutenfree bread mix

great for pizza too!



easy to prepare

NET WT 18.25 OZ (1 LB 2.25 OZ) 517g

servings suggestion



glutenfree bread mix
Best if used by:

glutenfree bread (see side panel for pizza directions)

THIS BOX CONTAINS: ONE BAG BREAD MIX AND ONE YEAST PACKET

you will need:



4 tablespoons melted butter or oil



1 3/4 cups lukewarm milk (95°F)



3 large eggs at room temperature

For a dairy free version: use 1/4 cup vegetable oil and 1 1/2 cups lukewarm water instead of butter and milk. Follow directions below.

- use** an electric mixer to combine the melted butter or oil, milk, and eggs. Beat in 1 cup of the mix and the yeast. Add the remaining mix a cup at a time. After each addition, scrape the bottom and sides of the bowl, then beat on medium-high speed for 30 seconds. When all the mix has been added, beat on medium-high speed for an additional 2 minutes.
 - cover** the bowl with plastic wrap, and let the batter rise for 30 minutes.
 - stir** to deflate. Spoon batter into a lightly greased 8 1/2" x 4 1/2" or 9" x 5" loaf pan, leaving the middle domed in a traditional loaf shape. With wet fingers, gently smooth the surface. Preheat the oven to 350°F.
 - cover** the pan with greased plastic wrap, leaving room for expansion. Let the bread rise until the middle is crowned 1" over the rim of the pan. This will take 20 to 40 minutes, depending on room temperature. Carefully remove the plastic wrap.
 - bake** the bread until it's golden brown and the center registers 200°-210°F on an instant-read thermometer. This will take 50 to 60 minutes. Remove it from the oven; turn it out of the pan, and cool on a rack.
- Yield: 1 loaf

Our gluten-free bread stays fresh longer than other brands. Enjoy until the last slice. Store airtight and enjoy within 3 days, or freeze.

try our complete line of **glutenfree mixes**

yellow cake cookies bread & pizza brownies flour pancakes muffins chocolate cake



glutenfree pizza crust you will need:

- 1 1/4 cups lukewarm water (95°F)
- 4 tablespoons vegetable or olive oil (plus more for pans)
- 3 large eggs at room temperature

- use** an electric mixer to combine the water, oil, and eggs. Beat in 1 cup of the mix and the yeast. Add the remaining mix a cup at a time. After each addition, scrape the bottom and sides of the bowl and beat on medium-high speed for 30 seconds. When all the mix has been added, beat on medium-high speed for an additional 2 minutes.
 - cover** the bowl with plastic wrap, and let the dough rise for 30 minutes.
 - stir** to deflate. Preheat the oven to 400°F.
 - drizzle** oil to coat each of two baking sheets or pizza pans. Scrape half the dough onto each pan; it will be very soft and sticky. Drizzle the tops with oil and pat each crust into a 12" to 14" circle or oval. Allow the crusts to rise for 30 minutes, uncovered.
 - bake** crusts until the tops are set and bottoms beginning to brown, 8 to 12 minutes depending on their thickness. Remove from the oven, and top as desired. Return to the oven and bake for an additional 6 to 10 minutes, until bottoms are browned and toppings are cooked.
- Yield: two pizzas, 12 to 16 slices.

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100% COMMITTED TO QUALITY



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OUR CARTONS ARE MADE USING 100% WIND ENERGY



We keep the best interests of our employees, our community, and the environment top of mind in everything we do.



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Nutrition Facts

Serving Size about 3 Tbsp. mix (32g)
Servings Per Container 16

Amount Per Serving	Mix Prepared	
Calories	110	160
Calories from Fat	5	40
		% Daily Value**
Total Fat 0g*	0%	7%
Saturated Fat 0g	0%	13%
Trans Fat 0g		
Cholesterol 0mg	0%	15%
Sodium 180mg	8%	10%
Total Carbohydrate 26g	9%	9%
Dietary Fiber 1g	4%	4%
Sugars 2g		
Protein 1g		
Vitamin A	0%	4%
Vitamin C	2%	2%
Calcium	6%	10%
Iron	8%	8%
Thiamin	15%	15%
Riboflavin	8%	15%
Niacin	8%	8%

*Amount in Mix. Prepared contributes an additional 50 Calories (35 Calories from Fat), 4.5 g Total Fat (2.5 g Saturated Fat), 45 mg Cholesterol, 50 mg Sodium, 1 g Total Carbohydrate (1 g Sugars), 2 g Protein.
**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
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: BREAD MIX: SPECIALTY FLOUR BLEND (RICE FLOUR, TAPIOCA STARCH), TAPIOCA STARCH, POTATO STARCH, SUGAR, EMULSIFIER (RICE STARCH, POLYGLYCEROL ESTERS OF FATTY ACIDS, MONO- AND DIGLYCERIDES OF FATTY ACIDS), SALT, XANTHAN GUM, CALCIUM CARBONATE, NIACINAMIDE (A B VITAMIN), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), DRY YEAST, YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

DISTRIBUTED BY THE KING ARTHUR FLOUR COMPANY, INC. Norwich, Vermont 05055 800.827.6836 • kingarthurfLOUR.com

Do not eat raw flour, dough or batter.

Produced in a dedicated gluten-free manufacturing facility.



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