

NEW!



a 100% EMPLOYEE-OWNED company



ALMOND FLOUR

SUPER FINELY GROUND
& GLUTEN FREE

← **TIPS & RECIPE** on the back

adds richness & moist texture



NET WT 16 OZ (1LB) 454g

WE LOVE WHAT WE DO, AND IT SHOWS. At King Arthur Flour, we believe we have the best job in the world—sharing the joy and fun of baking with people everywhere. It's a job we've been happy to do for over 200 years. But it's not a job, really. Because we love what we do. How we do it. And who we do it for. As a 100% employee-owned B Corporation, we get to put that love to work our way, every day, for the people, communities, and causes that matter most to us and our customers.

RECIPES & TIPS

kingarthurfLOUR.com/almondflour

BAKER'S HOTLINE: WE'RE HERE TO HELP.



Feel free to call our friendly staff of experienced bakers for help and advice. Call us toll-free at **855.371.BAKE (2253)** or chat online at kingarthurfLOUR.com/contact.

BAKING TIPS

- » FOR YEAST BREAD: For every cup of wheat flour in your recipe, **ADD** up to 1/3 cup **KING ARTHUR ALMOND FLOUR** to enhance flavor and nutrition, without negatively affecting bread's texture.
- » FOR NON-YEAST TREATS: **SUBSTITUTE KING ARTHUR ALMOND FLOUR** for up to 1/4 of the wheat flour in cookies, muffins, cake, and anything else that doesn't use yeast.

CRUNCHY ALMOND CRACKERS

- 1 large egg
- 1/4 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 3/4 cups (5 7/8 ounces) **KING ARTHUR ALMOND FLOUR**

1. Preheat the oven to 350°F.
2. Whisk together the egg, salt, and pepper.
3. Add the almond flour and stir until the mixture comes together.
4. Place the dough onto a sheet of parchment.
5. Pat the dough out, then top with another piece of parchment. Roll the dough to 10" x 12" x 1/8" thick.
6. Remove top paper, and use a pizza wheel or knife to cut 1" squares. Move crackers, on the parchment, to a baking sheet.
7. Bake the crackers for 14 to 16 minutes, until they're light golden brown. The crackers around the perimeter may brown more quickly.
8. Cool crackers on a rack completely before storing airtight.

Yield: about 10 dozen crackers.

BEST IF USED BY:



Nutrition Facts

Serving Size 1/4 cup (28g)
Servings Per Container about 16

Amount Per Serving

Calories 170 **Calories from Fat 130**

% Daily Value*

Total Fat 15g **23%**
Saturated Fat 1g **6%**
Trans Fat 0g
Polyunsaturated Fat 3.5g
Monounsaturated Fat 9g

Cholesterol 0mg **0%**

Sodium 5mg **0%**

Potassium 180mg **5%**

Total Carbohydrate 5g **2%**

Dietary Fiber 3g **11%**

Sugars 1g

Protein 6g

Vitamin A 0% • Vitamin C 0%

Calcium 6% • Iron 6%

Vitamin E 35% • Magnesium 20%

*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
Potassium		3,500 mg	3,500 mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: 100% BLANCHED ALMONDS

DISTRIBUTED BY
THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800.827.6836 • kingarthurfLOUR.com

PRODUCT OF THE USA. ALMONDS ARE NON-GMO.

PRODUCED IN A DEDICATED GLUTEN-FREE
MANUFACTURING FACILITY.

STORAGE: STORE AIRTIGHT IN REFRIGERATOR.



RECYCLABLE



WE KEEP THE BEST INTERESTS OF
OUR EMPLOYEES, OUR COMMUNITY,
AND THE ENVIRONMENT TOP
OF MIND IN EVERYTHING WE DO.