



# PIE FILLING ENHANCER

A blend of thickener, superfine sugar,  
and ascorbic acid.

Use in your favorite fruit pie.

Perfectly thickens filling; not gluey,  
cloudy, or WATERY.

Enough for 4 to 8 pies.

**3466**

© NET WT 12 OZ (340g)

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KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfour.com | 800.827.6836

# PIE FILLING ENHANCER

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Pie Filling Enhancer, a combination of special starch, sugar, and ascorbic acid (to heighten fruit's flavor), both thickens and improves the flavor of your fruit pie filling.

Substitute 1/4 to 1/2-cup Pie Filling Enhancer for the flour or starch called for in the recipe; use less for relatively dry fruit fillings, such as pears or apples, more for juicy fillings, such as berries or rhubarb. Enough for about 4 to 8 pies.

## Nutrition Facts

Serving Size 1 Tablespoon (12g)

Servings Per Container 28

Amount Per Serving

**Calories 45**

% Daily Value\*

**Total Fat 0g** 0%

**Sodium 5mg** 0%

**Total Carbohydrate 12g** 4%

Sugars 7g

**Protein 0g**

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, vitamin C, calcium and iron.

\*Percent Daily Values are based on a 2,000 calorie diet.

**INGREDIENTS:** SUGAR, MODIFIED FOOD STARCH, ASCORBIC ACID.

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Store cool and dry.

Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

