



glutenfree

tapioca starch

tapioca starch, also known as tapioca flour, is used in gluten-free baking to give a pleasantly chewy texture to brownies, cookies, and bread. tapioca starch may also be used to thicken pie fillings, soups, and sauces.

bake your best



Certified



NET WT 32 OZ (2 LBS) 907g

4612

GLUTEN-FREE POPOVERS

1 cup rice flour blend*
1/4 teaspoon xanthan gum
1/2 teaspoon salt

1 1/4 cups milk, slightly warm
4 large eggs
1/4 cup butter, melted

Preheat oven to 400°F. Grease a 12-cup popover pan or muffin pan.

Nutrition Facts

Serving Size about 1 1/2 Tbsp. (10g)
Servings Per Container about 91

Amount Per Serving

Calories 40 **Calories from Fat 0**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 9g **3%**

Dietary Fiber 0g **0%**

Sugars 0g

Protein 0g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

*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

Whisk the rice flour blend with the xanthan gum and salt in a large bowl.

Whisk in the milk a bit at a time. Add the eggs, then the butter, whisking after each addition. Pour batter into the greased cups, filling each about 2/3 full.

Bake for 25 minutes, then turn the oven down to 350°F and bake for an additional 15 minutes, until the popovers are deep brown.

Remove from the oven, let firm up for 5 minutes, then remove from the pan and serve immediately. Yield: 12 popovers.

*Many of our gluten-free recipes use our rice flour blend, which you can make yourself:

RICE FLOUR BLEND

whisk together well:

6 cups (32 oz) King Arthur Brown Rice Flour or white rice flour

2 cups (10 3/4 oz) potato starch

1 cup (4 oz) tapioca flour

Find more gluten-free recipes at kingarthurfloor.com/recipes.

Store cool and dry.

Produced in a dedicated gluten-free manufacturing facility.

Product of Thailand.

Do not eat raw flour, dough or batter. 4612B01A

INGREDIENTS: TAPIOCA STARCH.

Packaged exclusively for KING ARTHUR FLOUR
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