

GLUTEN FREE

PIE CRUST MIX



EASY TO PREPARE

GLUTEN FREE

PIE CRUST MIX

BAKES 2 CRUSTS
EASY TO ROLL OUT

FORTIFIED WITH:
IRON • CALCIUM • VITAMIN B

NO ARTIFICIAL PRESERVATIVES



NET WT 14 OZ (397g)

BEST IF BAKED BY:



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OUR RECIPE FOR

GLUTEN-FREE PIE CRUST

YOU'LL NEED

- 2 sticks (16 tablespoons) cold butter
- 4-6 tablespoons cold water

BAKES
TWO 9" PIE CRUSTS

Flaky, tender pie crusts for everyone! Our mix is made from the finest ingredients and carefully blended for easier rolling and excellent results.

TO MAKE NON-DAIRY: REPLACE BUTTER WITH VEGAN BUTTER STICKS OR MARGARINE.

- PLACE** mix in a bowl. Cut butter into small (about 1/2") cubes. Work in half the cold butter until mixture is evenly crumbly. Add remaining butter, until pea-size pieces remain. Mixture will be in uneven crumbs.
- SPRINKLE** water over mixture gradually, tossing with a fork. Add enough water for mixture to form a cohesive dough that holds together when squeezed. If dough is too dry, it will tear as you roll it out; if it's too wet, it will be tough and sticky.
- DIVIDE** dough into two pieces, one slightly larger than the other; shape into disks, and wrap well. Refrigerate for 15 minutes before rolling.
- USE** larger piece of dough for bottom crust, and smaller piece for top crust. Dust work surface and top of dough with gluten-free flour or cornstarch before rolling. (If you don't have gluten-free flour or cornstarch, roll dough between pieces of plastic wrap or parchment paper.)
- BAKE** according to recipe directions.

BAKERS TIP:

Crust should be baked until golden brown, and may take 5-10 minutes longer than a wheat crust to bake fully.

COMPLIMENTS OF
The King Arthur Flour Kitchen

NO COMPROMISES:

Our mixes are carefully crafted in our test kitchen through meticulous taste-testing (it's a tough job, but we're up to the challenge!) and blending to replicate our favorite recipes. The result? Wholesome mixes that make the finest gluten-free baked goods around. Simple ingredients, reliable results, and deliciousness for everyone to enjoy!

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KingArthurFlour.com/contact

100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.



ALL INGREDIENTS IN THIS MIX ARE NON-GMO FROM THE SOURCE. Learn more at: KingArthurFlour.com/non-gmo



We're committed to using the power of business as a force for social and environmental good.

Nutrition Facts

Serving Size 1/16 package (25g)
Servings Per Container 16

Amount Per Serving	Mix	Prepared
Calories	90	190
Calories from Fat	0	100
% Daily Value**		
Total Fat 0g*	0%	18%
Saturated Fat 0g	0%	35%
Trans Fat 0g		
Cholesterol 0mg	0%	10%
Sodium 210mg	9%	9%
Total Carbohydrate 20g	7%	7%
Dietary Fiber 1g	4%	4%
Sugars 2g		
Protein 1g		
Vitamin A	0%	8%
Vitamin C	0%	0%
Calcium	4%	6%
Iron	6%	6%
Thiamin	10%	10%
Riboflavin	4%	6%
Niacin	8%	8%

*Amount in Mix. Prepared contributes an additional 100 Calories (100 Calories from Fat), 12 g Total Fat (7 g Saturated Fat), 30 mg Cholesterol.

**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: RICE FLOUR, POTATO STARCH, CANE SUGAR, SALT, XANTHAN GUM, VITAMIN AND MINERAL BLEND (CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)).

DISTRIBUTED BY
THE KING ARTHUR FLOUR COMPANY, INC.
Norwich, Vermont 05055
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Do not eat raw mix, dough, or batter.

Produced in a GFCO-certified gluten-free facility.

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