

GLUTEN FREE

BREAD & PIZZA MIX



EASY TO PREPARE

GLUTEN FREE BREAD & PIZZA MIX

BAKES ONE LOAF
OR TWO CRUSTS

FORTIFIED WITH:
IRON • CALCIUM • VITAMIN B
NON-DAIRY*



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

BEST IF BAKED BY:



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(35% post-consumer) content.
Please recycle.

OUR RECIPE FOR

GLUTEN-FREE BREAD

Our gluten-free bread stays fresh longer than other brands.
Store airtight and enjoy within 3 days or freeze.

YOU'LL NEED

- 4 tablespoons butter, melted or oil
- 1 3/4 cups lukewarm milk (95°F)
- 3 large eggs at room temperature

BAKES 1 LOAF

*FOR A NON-DAIRY VERSION
Use 1/4 cup vegetable oil and
1 1/2 cups lukewarm water.

Try these other great Gluten-Free
baking products:
Measure for Measure & Almond Flour

THIS BOX CONTAINS 1 BAG OF
BREAD MIX & 1 YEAST PACKET.

- 1 • **USE** an electric mixer to combine butter or oil, milk, and eggs. Beat in 1 cup of mix and yeast. Add remaining mix a cup at a time. After each addition, scrape bottom and sides of 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.
- 2 • **COVER** with plastic wrap, and let rise for 30 minutes.
- 3 • **STIR** to deflate. Spoon batter into a lightly greased 9" x 5" loaf pan, leaving the middle domed in a traditional loaf shape. With wet fingers, gently smooth the surface. Preheat oven to 350°F.
- 4 • **COVER** with greased plastic wrap, leaving room for expansion. Let rise until crowned 1" over rim of pan, 20-40 minutes, depending on room temperature. Carefully remove plastic wrap.
- 5 • **BAKE** until golden brown and center registers 200°F-210°F on an instant-read thermometer (50-60 minutes). Turn out of pan and cool on a rack.

Find all King Arthur Flour Gluten-Free
baking products at: KingArthurFlour.com/glutenfree

BAKER'S HOTLINE. WE'RE HERE TO HELP.
Call or chat online with our friendly, experienced bakers. 855.371.BAKE (2253)
KingArthurFlour.com/contact

OUR RECIPE FOR

GLUTEN-FREE PIZZA CRUST

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

2 PIZZAS (12-16 SLICES)

- 1 • **USE** an electric mixer to combine water, oil, and eggs. Beat in 1 cup mix and yeast. Add remaining mix a cup at a time. After each addition, scrape bottom and sides of 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.
- 2 • **COVER** with plastic wrap, and let rise for 30 minutes.
- 3 • **STIR** to deflate. Preheat oven to 400°F.
- 4 • **COAT** two baking sheets or pizza pan with oil. Scrape half the dough onto each pan; it will be very soft and sticky. Drizzle tops with oil and pat each crust into a 12"-14" circle or oval. Allow crusts to rise for 30 minutes, uncovered.
- 5 • **BAKE** crusts until tops are set and bottoms are beginning to brown, 8-12 minutes depending on thickness. Remove from oven, and top as desired. Bake an additional 6-10 minutes, until bottoms are browned and toppings are cooked.

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

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

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	45
	% Daily Value**	
Total Fat 1g*	1%	7%
Saturated Fat 0g	0%	12%
Trans Fat 0g		
Cholesterol 0mg	0%	15%
Sodium 190mg	8%	10%
Total Carbohydrate 25g	8%	9%
Dietary Fiber 1g	3%	3%
Sugars 2g		
Protein 1g		
Vitamin A	0%	4%
Vitamin C	2%	2%
Calcium	6%	10%
Iron	8%	10%
Thiamin	15%	15%
Riboflavin	8%	15%
Niacin	8%	8%

*Amount in Mix. Prepared contributes an additional 50 Calories (40 Calories from Fat), 4 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, CANE SUGAR, EMULSIFIER (MONO- AND DIGLYCERIDES), SALT, XANTHAN GUM, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)], ENZYMES. 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 mix, dough, or batter.

Produced in a GFCO-certified
gluten-free facility.

07500G201B_RH

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