

OUR RECIPE FOR

GLUTEN-FREE DOUGHNUTS

YOU'LL NEED

- ½ stick (4 tablespoons) butter, softened
- 2 tablespoons oil
- 2 large eggs
- 1 cup milk

BAKES

12 DOUGHNUTS OR
48 MINI DOUGHNUTS

Fresh, hot doughnuts are the ultimate treat. Our mix gives you a helping hand and turns out perfect batches of doughnuts every time.

TO MAKE NON-DAIRY: USE
1/3 CUP VEGETABLE OIL
AND 1 CUP RICE, SOY, OR
ALMOND MILK.

- 1 • **PREHEAT** oven to 375°F. Lightly grease two standard doughnut pans.
- 2 • **MIX** together butter, oil, and half the mix, then beat together until well-blended. Add eggs one at a time, scraping bottom of bowl and beating after each addition, until incorporated.
- 3 • **ADD** remaining mix alternately with milk, blending after each addition.
- 4 • **FILL** wells of pan two-thirds full. A large pastry bag works well here.
- 5 • **BAKE** doughnuts until set and bottoms are browned, 12-15 minutes.
- 6 • **COOL** in pan for 5 minutes before turning out onto rack to cool completely. Top as desired, with glaze or shake in a bag with cinnamon sugar or confectioners' sugar.

BAKERS TIP:

For vanilla glaze: Mix 1 cup glazing or confectioners' sugar with 2 tablespoons heavy cream and 1 teaspoon vanilla extract. Mix well, adding more cream or sugar if necessary, until glaze is the consistency of molasses.

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

GLUTEN FREE

DOUGHNUT MIX



EASY TO PREPARE

GLUTEN FREE

DOUGHNUT MIX

MAKES A DOZEN
BAKED DOUGHNUTS

FORTIFIED WITH:
IRON • CALCIUM • VITAMIN B
MADE WITH REAL NUTMEG



NET WT 15 OZ (425g) ©



Nutrition Facts

Serving Size 1/4 cup mix (35g)
Servings Per Container 12

Amount Per Serving	Mix	Prepared
Calories	120	190
Calories from Fat	5	70
	% Daily Value**	
Total Fat 0g*	1%	12%
Saturated Fat 0g	0%	16%
Trans Fat 0g		
Cholesterol 0mg	0%	14%
Sodium 200mg	8%	9%
Total Carbohydrate 30g	10%	10%
Dietary Fiber 3g	12%	12%
Sugars 13g		
Protein 1g		
Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	10%	15%
Iron	10%	15%
Thiamin	15%	15%
Riboflavin	8%	15%
Niacin	10%	10%

*Amount in Mix. Prepared contributes an additional 70 Calories (70 Calories from Fat), 7 g Total Fat (3 g Saturated Fat), 40 mg Cholesterol, 20 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	Less than	300g	375g
Dietary Fiber	Less than	25g	30g

INGREDIENTS: CANE SUGAR, WHOLE GRAIN BROWN RICE FLOUR, POTATO STARCH, MODIFIED TAPIOCA STARCH, CELLULOSE, BAKING POWDER (BAKING SODA, CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, VITAMIN AND MINERAL BLEND (CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)), NATURAL FLAVOR, XANTHAN GUM, NUTMEG.

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.

11448G201A_RH



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(35% post-consumer) content.
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