

Thickens the juices in your pie so you can slice it easily and cleanly. Acts like cornstarch but tolerates higher temperatures. Use 2-4 tablespoons mixed with the sugar called for in your recipe, to thicken fruit pies.

# INSTANT *Clearjel*

For beautiful pies  
every time.

NET WT 8 OZ (227g)



*baker's*  
PANTRY

STORE COOL AND DRY.

**BEST IF USED BY**

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

**NUTRITION FACTS** SERV. SIZE 1 TBSP (8G), SERVINGS ABOUT 28, AMOUNT PER SERVING: **CALORIES 30, TOTAL FAT 0G(0% DV), SODIUM 10MG(0% DV), TOTAL CARB. 7G(2% DV), PROTEIN 0G.** NOT A SIGNIFICANT SOURCE OF FAT CAL., SAT. FAT, TRANS FAT, CHOLEST., FIBER, SUGARS, VITAMIN A, VITAMIN C, CALCIUM AND IRON. PERCENT DAILY VALUES ARE BASED ON A 2,000 CALORIE DIET.

**INGREDIENTS** MODIFIED FOOD STARCH.

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