

GLUTEN FREE
ALL-PURPOSE
BAKING MIX

WAFFLES

MAKES FOUR 7" WAFFLES

YOU'LL NEED

- 1 CUP KING ARTHUR GLUTEN FREE ALL-PURPOSE BAKING MIX
- ½ TEASPOON BAKING POWDER
- 1 TABLESPOON SUGAR
- 1 LARGE EGG
- 2 TABLESPOONS MELTED BUTTER* OR OIL
- 1 CUP MILK*
- ½ TEASPOON VANILLA (OPTIONAL)

*TO MAKE NON-DAIRY, USE OIL AND RICE, SOY, OR ALMOND MILK

DIRECTIONS

1. **WHISK** together baking mix, baking powder, and sugar.
2. **MIX** in egg, melted butter or oil, milk, and vanilla. Allow batter to rest for 10 minutes, to thicken.
3. **POUR** batter onto preheated waffle iron. Cook until very little steam escapes the iron and waffles release easily; gluten free waffles take longer to bake than conventional waffles.

FOR PANCAKES

Omit baking powder; reduce milk to ¾ cup, and melted butter or oil to 1 tablespoon. Scoop batter by ¼-cupfuls onto preheated griddle and cook until brown on both sides. Yield: 6 pancakes.

MIX IT UP WITH CHICKEN BISCUIT SANDWICHES

Turn a batch of light and tender biscuits into a mouth-watering meal by adding crisp fried chicken and a touch of pepper jelly.

SAVORY BISCUITS

MAKES 6-8 BISCUITS

YOU'LL NEED

- 2¼ CUPS KING ARTHUR GLUTEN FREE ALL-PURPOSE BAKING MIX
- 1 CUP SHREDDED SHARP CHEDDAR CHEESE
- 6 STRIPS BACON, COOKED AND CRUMBLED
- ¼ CUP THINLY SLICED SCALLION TOPS
- 2 LARGE EGGS
- 1 CUP HEAVY CREAM

DIRECTIONS

1. **PREHEAT** oven to 400°F. Stir together baking mix, cheese, bacon, and scallions. In separate bowl whisk eggs and cream; mix into dry ingredients to make soft dough. Turn onto work surface dusted with baking mix; fold in thirds like a letter.
2. **PAT** dough ¾" thick and cut with 2 ½" round cutter dipped in baking mix. Brush any excess mix off tops of biscuits and place on greased baking sheet.
3. **BAKE** in center of oven 16 to 18 minutes, until golden brown. Remove from oven and cool 10 minutes. Serve warm.



RECIPE AT BAKEWITH.US/MIXITUP



BAKING WITH JOY SINCE 1790

Our gluten free mixes are carefully crafted to deliver the best-tasting baked goods using only simple, wholesome ingredients — the way we bake every day in our kitchens.

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

> 100% EMPLOYEE OWNED

NEW LOOK!



GLUTEN FREE
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BAKING MIX



NET WT 24 OZ (1 LB 8 OZ) 680g



SERVING SUGGESTION



GLUTEN FREE
ALL-PURPOSE
BAKING MIX

Nutrition Facts

17 servings per container
Serving size 1/3 cup (40g)

Amount per serving
Calories 130

	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 340mg	15%
Total Carbohydrate 30g	11%
Dietary Fiber 4g	14%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 200mg	15%
Iron 2.9mg	15%
Potassium 70mg	2%
Thiamin 0.33mg	30%
Riboflavin 0.19mg	15%
Niacin 4.4mg	30%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PERFECT FOR
PANCAKES & BISCUITS

FORTIFIED WITH
CALCIUM IRON & VITAMIN B

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

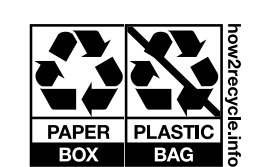
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NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

NON-DAIRY*
Certified Gluten-Free by GFCO | GFCO.org

For information on allergens and cross-contact prevention, visit:
KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY:



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