

# **SWEET SPICE**

Fortified with iron, calcium, and vitamin B, our mix bakes a moist and tender banana bread — a favorite classic comfort food at your fingertips.

### YOU'LL NEED



CUP (8 TABLESPOONS)
BUTTER, MELTED OR OIL\*



3 LARGE EGGS CUP MILK\*



T CUP CHOPPED NUTS, OPTIONAL

#### **BAKER'S TIP:**

For lower fat version: Reduce butter or oil to ¼ cup and add ½ cup ripe mashed banana. Mix and bake as directed.

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

# DIRECTIONS

- 1. PREHEAT oven to 350°F. Grease pan of choice. For muffins, use greased paper liners in pans (if desired).
- 2. STIR together melted butter or oil, eggs, and milk. Stir in mix and nuts. Pour batter into pan.
- 3. BAKE as directed in chart, until toothpick inserted into center comes out clean. Internal temperature should be 205°F or higher when done. Cool in pan for 15 minutes before turning out onto rack to cool completely.

For guidelines on baking at high altitude, visit: BakeWith.Us/Altitude

# MIX IT UP WITH **CHOCOLATE BANANA BREAD**

Give your banana bread an extra chocolatey twist by transforming it into moist, tender Chocolate Banana Bread sprinkled with chocolate chips.

# **BAKE TIMES**

12 MUFFINS	18-22 MINUTES		
9" x 5" PAN	50-55 MINUTES		
TEA LOAF PAN	45-50 MINUTES		



**GET THE RECIPE: 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.

TRY ALL OF OUR GLUTEN-FREE **BAKING PRODUCTS** 







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#### WE'RE HERE TO HELP.

Call or chat online with our friendly bakers. 855-371-BAKE (2253)

KingArthurBaking.com/Bakers-Hotline



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

## > 100% EMPLOYEE OWNED



# **GLUTEN-FREE** BANANA

**BREAD MIX** 



**BEST IF BAKED BY:** 





#### **GLUTEN-FREE BANANA BREAD MIX**

# **Nutrition Facts**

12 servings per container

		Mix	Pre	pare	
Calories	12	120		220	
% Daily Val		Value*	lue* % Daily Value		
Total Fat	0g	0%	9g	12%	
Saturated Fat	0g	0%	5g	25%	
Trans Fat	0g		0g		
Cholesterol	0mg	0%	70mg	23%	
Sodium	360mg	16%	390mg	17%	
Total Carbohydrate	32g	12%	33g	12%	
Dietary Fiber	4g	14%	4g	14%	
Total Sugars	17g		18g		
Indl. Added Sugars	13g	26%	13g	26%	
Protein	1g		3g		
Vitamin D	0mcg	0%	0.5mcg	29	
Calcium	90mg	6%	140mg	109	
Iron	2.2mg	10%	2.7mg	159	
Potassium	100mg	2%	150mg	49	
Thiamin	0.26mg	20%	0.23mg	209	
Riboflavin	0.15mg	10%	0.26mg	20%	
Niacin	2.5mg	15%	3mg	209	

\*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.

**INGREDIENTS:** CANE SUGAR, WHOLE GRAIN BROWN RICE FLOUR, DRIED BANANA, POTATO STARCH, CELLULOSE, CORN STARCH, TAPIOCA STARCH, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), NATURAL FLAVOR, SALT, MOLASSES (MOLASSES, MALTO-DEXTRIN), VITAMIN AND MINERAL **BLEND** [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)], XANTHAN GUM.

#### **DISTRIBUTED BY**

KING ARTHUR BAKING COMPANY, INC. 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.