

GLUTEN FREE

ALL-PURPOSE BAKING MIX



FOR THE BEST BAKING RESULTS

GLUTEN FREE

ALL-PURPOSE BAKING MIX

PERFECT FOR PANCAKES & BISCUITS

FORTIFIED WITH:
IRON • CALCIUM • VITAMIN B
GOOD SOURCE OF FIBER



NET WT 24 OZ (1 LB 8 OZ) 680g ©

BEST IF BAKED BY:



OUR RECIPE FOR WAFFLES & PANCAKES

FOR WAFFLES YOU'LL NEED

- 1 cup King Arthur Flour Gluten-Free All-Purpose Baking Mix
- ½ teaspoon baking powder
- 1 tablespoon sugar
- 1 large egg
- 2 tablespoons butter, melted or oil
- 1 cup milk
- ½ teaspoon vanilla, optional

BAKER'S TIP: For pancakes, leave out baking powder, and use ¾ cup milk and 1 tablespoon melted butter or oil.

- WHISK** together baking mix, baking powder, and sugar. Add egg, melted butter or oil, milk, and vanilla. Whisk until blended. Allow the batter to sit for 10 minutes, to thicken.
- PREHEAT** waffle iron.
- POUR** batter onto preheated waffle iron. Gluten-free waffles take longer to bake than conventional waffles. Cook until very little steam is escaping from the iron and waffles release easily.

YIELDS FOUR 7" WAFFLES

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

OUR RECIPE FOR CINNAMON STREUSEL COFFEECAKE

YOU'LL NEED STREUSEL

- ¾ cup King Arthur Flour Gluten-Free All-Purpose Baking Mix
- ½ cup brown sugar, packed
- 1 teaspoon cinnamon
- 6 tablespoons butter, softened

CAKE

- 1½ cups King Arthur Flour Gluten-Free All-Purpose Baking Mix
- ½ cup sugar
- ¼ cup butter, melted
- 2 large eggs
- ½ cup milk
- 1 teaspoon vanilla

- PREHEAT** oven to 350°F. Lightly grease a 9" square pan.
- STREUSEL:** Mix baking mix, brown sugar, and cinnamon together until blended. Work in butter until evenly crumbly. Set aside.
- CAKE:** Combine baking mix and sugar. Whisk together melted butter, eggs, milk, and vanilla, and stir into dry ingredients until blended.
- SPREAD** batter into prepared pan. Sprinkle with streusel.
- BAKE** until a cake tester comes out clean and the middle springs back when pressed lightly, 22-26 minutes.
- COOL** 15-20 minutes before cutting.

YIELDS ONE 9" CAKE

OUR RECIPE FOR

SAVORY BISCUITS

YOU'LL NEED

- 2¼ cups King Arthur Flour Gluten-Free All-Purpose Baking Mix
- 1 cup shredded sharp cheddar cheese
- 6 strips cooked, crumbled bacon
- ¼ cup thinly sliced scallion tops
- 2 large eggs
- 1 cup heavy cream

YIELDS 6-8 BISCUITS

- PREHEAT** oven to 400°F with rack in middle position.
- COMBINE** baking mix, cheese, bacon, and scallions. In a separate bowl, stir eggs and cream together, and mix into the dry ingredients until soft dough forms. Turn onto work surface dusted with baking mix and fold 4 times.
- PAT** dough to ¾" thick and cut with 2 1/2" round cutter dipped in baking mix. Brush any surplus mix off tops of biscuits and place on ungreased baking sheet.
- BAKE** 16-18 minutes until golden brown.
- COOL** 10 minutes. Serve warm.

FOR MORE RECIPES
USING KING ARTHUR
FLOUR GLUTEN FREE
ALL-PURPOSE
BAKING MIX:

KingArthurFlour.com



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

**100% EMPLOYEE-OWNED.
COMMITTED TO QUALITY.**



Learn more at:
KingArthurFlour.com/glutenfree

Nutrition Facts

Serving Size 1/3 cup (40g)
Servings Per Container 17

Amount Per Serving		% Daily Value*	
Calories 130		Calories from Fat 5	
Total Fat 0.5g			1%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 330mg			14%
Total Carbohydrate 30g			10%
Dietary Fiber 4g			16%
Sugars 0g			
Protein 2g			
Vitamin A			0%
Vitamin C			0%
Calcium			20%
Iron			15%
Thiamin			25%
Riboflavin			10%
Niacin			15%

*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: 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)].

DISTRIBUTED BY
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