INSTANT Clear Jel

For beautiful pies every time.

NET WT 8 OZ (227g)

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

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

NUTRITION FACTS  SERVINGS ABOUT 28, SERV. SIZE 1 TBSP (8G), AMOUNT PER SERVING: CALORIES 30, TOTAL FAT 0G (0% DV), SODIUM 15MG (1% DV), TOTAL CARB. 8G (3% DV), PROTEIN 0G. NOT A SIGNIFICANT SOURCE OF SAT. FAT, TRANS FAT, CHOLEST., FIBER, VIT. D, CALCIUM, IRON AND POTAS. %DV = %DAILY VALUE.

INGREDIENTS MODIFIED FOOD STARCH.

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