

GLUTEN FREE
BREAD & PIZZA
MIX

SANDWICH BREAD

MAKES 1 LOAF

YOU'LL NEED

- 4 TABLESPOONS MELTED BUTTER* OR OIL
- 1 1/4 CUPS LUKEWARM MILK* (95°F)
- 3 LARGE EGGS AT ROOM TEMPERATURE

BAKER'S TIP:

For best texture and volume, we strongly recommend that you use an electric hand mixer or stand mixer with paddle to make this mix.

* TO MAKE NON-DAIRY, USE 1/4 CUP VEGETABLE OIL AND 1 1/2 CUPS LUKEWARM WATER.

DIRECTIONS

1. **BEAT** together butter or oil, milk, and eggs. Beat in yeast and 1 cup of mix. Add remaining mix 1 cup at a time, scraping bottom and sides of bowl and beating on medium-high speed for 30 seconds each time. When done adding mix, beat on medium-high speed 2 minutes. Cover with plastic wrap and let rise 30 minutes.
2. **STIR** to deflate. Spoon batter into lightly greased 9" x 5" loaf pan, smoothing surface and leaving middle domed in loaf shape. Cover loosely and let rise until crowned 1" over rim of pan, 20 to 40 minutes.
3. **BAKE** in preheated 350°F oven until golden brown, 50 to 60 minutes. Turn out of pan and cool on rack.

For guidelines on baking at high altitude visit Bakewith.us/Altitude



PIZZA RECIPE ON SIDE

Bake a perfect crisp and chewy crust ready for all of your favorite toppings.



PIZZA CRUST

MAKES 2 PIZZAS

YOU'LL NEED

- 1 1/4 CUPS LUKEWARM WATER (95°F)
- 4 TABLESPOONS VEGETABLE OR OLIVE OIL, PLUS MORE FOR PANS
- 3 LARGE EGGS (ROOM TEMP.)

DIRECTIONS

1. **BEAT** water, oil, and eggs with electric mixer. Beat in 1 cup mix and yeast. Add remaining mix 1 cup at a time, scraping bottom and sides of bowl and beating for 30 seconds. When all mix has been added, beat on medium-high speed for additional 2 minutes.
2. **COVER** with plastic wrap and let rise 30 minutes.
3. **COAT** two baking sheets or pizza pans with oil. Scrape half of soft, sticky dough onto each pan. Drizzle with oil and pat each crust into 12" to 14" circle or oval. Let crusts rise for 30 minutes, uncovered, while oven preheats to 400°F.
4. **BAKE** crusts until tops are set and bottoms are beginning to brown, 8 to 12 minutes. Remove from oven and top as desired. Bake an additional 6 to 10 minutes, until bottoms are browned and toppings are cooked.

> 100% EMPLOYEE OWNED

NEW LOOK!



GLUTEN FREE
BREAD & PIZZA
MIX



NET WT 18.25 OZ (1 LB 2.25 OZ) 517g



INCLUDES
YEAST
PACKET

MAKES
1 LOAF OR
2 PIZZAS

GLUTEN FREE
BREAD & PIZZA MIX

Nutrition Facts

16 servings per container
Serving size 3 Tbsp mix (32g)

	Mix	Prepared
Calories	110	160
	% Daily Value*	% Daily Value*
Total Fat	1g 1%	5g 6%
Saturated Fat	0.5g 3%	3g 15%
Trans Fat	0g	0g
Cholesterol	0mg 0%	45mg 15%
Sodium	190mg 8%	210mg 9%
Total Carbohydrate	25g 9%	27g 10%
Dietary Fiber	0g 0%	0g 0%
Total Sugars	2g	3g
Incl. Added Sugars	2g 4%	2g 4%
Protein	1g	3g
Vitamin D	0mcg 0%	0.5mcg 2%
Calcium	60mg 4%	100mg 8%
Iron	1.7mg 10%	1.8mg 10%
Potassium	30mg 0%	80mg 2%
Thiamin	0.24mg 20%	0.25mg 20%
Riboflavin	0.14mg 10%	0.23mg 20%
Niacin	1.8mg 10%	2.2mg 15%

*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: BREAD MIX: SPECIALTY FLOUR BLEND (RICE FLOUR, TAPIOCA STARCH), TAPIOCA STARCH, POTATO STARCH, CANE SUGAR, EMULSIFIER (MONO- AND DIGLYCERIDES), SALT, XANTHAN GUM, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)], ENZYMES. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

DISTRIBUTED BY
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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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