

GLUTEN FREE
ALL-PURPOSE
FLOUR

HOW TO BAKE WITH IT

- This flour, fortified with iron, calcium, and vitamin B, is ideal for all recipes calling for gluten free flour or a gluten free flour blend, including yeasted recipes.
- To convert a recipe calling for all-purpose wheat flour to be gluten free, try our Gluten Free Measure for Measure Flour.

GLUTEN FREE SANDWICH BREAD RECIPE

YOU'LL NEED

- 3 CUPS KING ARTHUR GLUTEN FREE ALL-PURPOSE FLOUR
- 3 TABLESPOONS SUGAR
- 2 TEASPOONS INSTANT YEAST
- 1 1/4 TEASPOONS SALT
- 1 1/4 TEASPOONS XANTHAN GUM
- 4 TABLESPOONS MELTED BUTTER*
- 1 CUP WARM MILK*
- 3 LARGE EGGS

*TO MAKE NON-DAIRY: REPLACE BUTTER WITH VEGAN BUTTER STICKS OR MARGARINE AND USE A NON-DAIRY MILK

DIRECTIONS

- MIX** flour, sugar, yeast, salt, and xanthan gum in mixing bowl, or bowl of stand mixer. Whisk together milk, melted butter, and eggs. Using stand mixer or hand electric mixer drizzle in liquids, beating all the time. Scrape bottom and sides of bowl, then beat at high speed for 3 minutes, until smooth and thick.
- LET RISE** 1 hour in covered bowl. Scrape bottom and sides of bowl to deflate batter. Scoop batter into greased 8 1/2" by 4 1/2" loaf pan. Level with spatula or your wet fingers. Cover lightly with greased plastic wrap and set in warm place to rise until barely crowned over rim of pan, 45 to 60 minutes.
- BAKE** in preheated 350°F oven for 38 to 42 minutes, until golden brown. Remove from oven, turn out of pan, and cool on rack.

MORE RECIPES ONLINE

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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.

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NEW
LOOK!



GLUTEN FREE
ALL-PURPOSE
FLOUR



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

IDEAL FOR
GLUTEN FREE
RECIPES

NO
XANTHAN GUM



GLUTEN FREE
ALL-PURPOSE FLOUR

Nutrition Facts

22 servings per container	
Serving size	3 Tbsp (30g)
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 24g	9%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 1.5mg	8%
Potassium 30mg	0%
Thiamin 0.19mg	15%
Riboflavin 0.11mg	8%
Niacin 1.9mg	10%

*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: SPECIALTY FLOUR BLEND (RICE FLOUR, TAPIOCA STARCH), POTATO STARCH, WHOLE GRAIN BROWN RICE FLOUR, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)].

DISTRIBUTED BY
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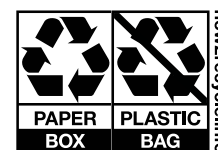
NON-DAIRY*

Certified Gluten-Free by GFCO | GFCO.org

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

**DO NOT EAT RAW FLOUR,
DOUGH, OR BATTER.**

BEST IF BAKED BY:



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