




GLUTEN FREE
MUFFIN MIX

ADD YOUR PERSONAL TOUCH BAKES 12 MUFFINS

Fortified with iron, calcium, and vitamin B, our mix produces tender, sweet muffins that are easy to dress up with fruit, spices, nuts, and more.

YOU'LL NEED

-  **6** TABLESPOONS MELTED BUTTER* OR OIL
-  **3** LARGE EGGS
-  **1** CUP MILK*
-  **1½** CUPS ADD-INS, OPTIONAL (SEE DIRECTIONS)

BAKER'S TIP:

For quick bread: Preheat oven to 350°F and grease a 9" x 5" loaf pan. Prepare mix as directed. Pour into loaf pan and allow to rest for 10 minutes. Bake for 55 to 65 minutes, tenting with foil at 45 minutes. Cool for 10 minutes in pan before turning onto a rack to cool completely.

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

DIRECTIONS

- 1. PREHEAT** oven to 375°F. Whisk together melted butter or oil, eggs, and milk. Add mix and stir until smooth. If desired, add 1 1/2 cups fresh berries, chopped nuts, dried fruit, or chocolate chips.
- 2. FILL** 12 greased or paper-lined muffin cups almost full. Let muffins rest for 10 minutes. Sprinkle with cinnamon sugar or coarse sugar, if desired.
- 3. BAKE** for 18 to 22 minutes, until toothpick inserted in muffin in center of pan comes out clean. Cool in pan for 5 minutes before turning out onto rack to cool completely.

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

MIX IT UP WITH
CHOCOLATE ZUCCHINI BREAD

Take your muffin mix to the next level: Chocolate Zucchini Bread will change the way you think about vegetables.

RECIPE AT 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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855-371-BAKE (2253)
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We're committed to using the power of business as a force for social and environmental good.

> 100% EMPLOYEE OWNED

NEW
LOOK!

GLUTEN FREE
MUFFIN MIX



GLUTEN FREE
MUFFIN MIX



PERFECT FOR
YOUR
FAVORITE
ADD-INS

SIMPLE
& DELICIOUS

SERVING
SUGGESTION

NET WT 16 OZ (1 LB) 454g



Nutrition Facts

12 servings per container
Serving size 4 Tbsp mix (38g)

	Mix	Prepared
Calories	130	200
	% Daily Value*	% Daily Value*
Total Fat	0g 0%	7g 9%
Saturated Fat	0g 0%	4g 20%
Trans Fat	0g 0%	0g 0%
Cholesterol	0mg 0%	65mg 22%
Sodium	290mg 13%	370mg 16%
Total Carbohydrate	32g 12%	33g 12%
Dietary Fiber	3g 11%	3g 11%
Total Sugars	15g 30%	17g 34%
Incl. Added Sugars	15g 30%	15g 30%
Protein	1g 2%	3g 6%
Vitamin D	0mcg 0%	0.5mcg 2%
Calcium	190mg 15%	230mg 20%
Iron	2.2mg 10%	2.5mg 15%
Potassium	30mg 0%	80mg 2%
Thiamin	0.28mg 20%	0.27mg 25%
Riboflavin	0.14mg 10%	0.24mg 20%
Niacin	2.9mg 20%	3.4mg 20%

*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, POTATO STARCH, TAPIOCA STARCH, CELLULOSE, BAKING POWDER (BAKING SODA, CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, NATURAL FLAVOR, CORN STARCH, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)], XANTHAN GUM, NUTMEG.

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.

BEST IF BAKED BY:



how2recycle.info

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