

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.

100686F01F 210261



Instant Clearjel

PIE THICKENER

NET WT 8 OZ (227g) 



STORE COOL AND DRY.

BEST IF USED BY

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.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VT 05055
800-827-6836 | KingArthurBaking.com

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