

► 100% EMPLOYEE OWNED



GLUTEN FREE MEASURE FOR MEASURE FLOUR

1:1 SUBSTITUTE
FOR WHEAT FLOUR

MAKE YOUR FAVORITE RECIPES
GLUTEN FREE

NET WT 48 OZ (3LB) 1.36kg



HOW TO BAKE WITH IT

- Perfect for converting your favorite recipes to gluten free! Simply substitute 1:1 (by weight or volume) for standard all-purpose or whole wheat flour in non-yeasted recipes.
- Fortified with iron, calcium, and vitamin B, our flour is ideal for cookies, cakes, quick breads, pancakes, pie crust, and more.
- Not recommended as 1:1 substitute for yeasted recipes (breads, pizza, and buns).
- For recipes calling for gluten free flour, or a gluten free flour blend, try our Gluten Free All-Purpose Flour.

GLUTEN FREE SOFT CHOCOLATE CHIP COOKIES

MAKES 36 COOKIES

YOU'LL NEED

- | | |
|--|---|
| 6 TABLESPOONS (85g)
UNSALTED BUTTER | 1 TABLESPOON (14g) CIDER
VINEGAR |
| 1/3 CUP (67g) GRANULATED SUGAR | 1 LARGE EGG |
| 1/2 CUP (106g) BROWN SUGAR, PACKED | 2 TABLESPOONS (28g) MILK |
| 3 TABLESPOONS (64g) HONEY | 2 CUPS (240g) KING ARTHUR
GLUTEN FREE MEASURE FOR
MEASURE FLOUR |
| 2 TEASPOONS VANILLA EXTRACT | 2 CUPS (340g) CHOCOLATE
CHIPS, TO TASTE |
| 3/4 TEASPOON SALT | |
| 1/2 TEASPOON BAKING SODA | |
| 1/2 TEASPOON BAKING POWDER | |

DIRECTIONS

- PREHEAT** oven to 350°F. In large bowl, beat butter, sugars, honey, vanilla, salt, baking soda, and baking powder until smooth. Beat in vinegar, egg, and milk, then stir in flour and chips.
- DROP** dough by tablespoonfuls onto greased or parchment-lined baking sheets, leaving 2" between them.
- BAKE** cookies for 12 to 14 minutes, until bottoms are barely starting to brown. They may appear quite light and "undone" — that's OK. Remove cookies from oven and cool on pan for 10 minutes before transferring to rack to cool completely.

BAKER'S TIP

To make non-dairy: Replace butter with vegan butter sticks or margarine and use your favorite non-dairy milk.

BEST IF USED BY:



FOLLOW US!

@KINGARTHURBAKING
KINGARTHURBAKING.COM



200725C301F
211433

Nutrition Facts

44 servings per container
Serving size **4 Tbsp (31g)**

Amount per serving
Calories 100

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 24g	9%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 2.1mg	10%
Potassium 50mg	2%
Thiamin 0.22mg	20%
Riboflavin 0.14mg	10%
Niacin 2.9mg	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: RICE FLOUR, WHOLE GRAIN BROWN RICE FLOUR, WHOLE SORGHUM FLOUR, TAPIOCA STARCH, POTATO STARCH, CELLULOSE, XANTHAN GUM, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)].

DISTRIBUTED BY

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



Certified Gluten-Free by GFCO
GFCO.org



NON-GMO PROJECT VERIFIED
KingArthurBaking.com/gmo

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

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.



WE'RE HERE TO HELP

Call or chat online with our friendly bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline