

> 100% EMPLOYEE OWNED




# GLUTEN-FREE MEASURE FOR MEASURE<sup>®</sup> 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). Try our Gluten-Free Bread Flour for yeasted recipes.
- 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

- |  |  |
|--|--|
| <b>6</b> TABLESPOONS (85g) UNSALTED BUTTER | <b>1</b> TABLESPOON (14g) CIDER VINEGAR                                |
| <b>1/3</b> CUP (67g) GRANULATED SUGAR      | <b>1</b> LARGE EGG   |
| <b>1/2</b> CUP (106g) BROWN SUGAR, PACKED  | <b>2</b> TABLESPOONS (28g) MILK  |
| <b>3</b> TABLESPOONS (64g) HONEY           | <b>2</b> CUPS (240g) KING ARTHUR GLUTEN-FREE MEASURE FOR MEASURE FLOUR |
| <b>2</b> TEASPOONS VANILLA EXTRACT         | <b>2</b> CUPS (340g) CHOCOLATE CHIPS, TO TASTE                         |
| <b>3/4</b> TEASPOON SALT                   |  |
| <b>1/2</b> TEASPOON BAKING SODA            |  |
| <b>1/2</b> 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 12-14 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.

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## Nutrition Facts

44 servings per container	
<b>Serving size</b>	<b>4 tbsps (31g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>100</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0.5g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 20mg	<b>1%</b>
<b>Total Carbohydrate</b> 25g	<b>9%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 1g	
Vitamin D 0.1mcg	<b>0%</b>
Calcium 70mg	<b>6%</b>
Iron 2mg	<b>10%</b>
Potassium 40mg	<b>0%</b>
Thiamin 0.2mg	<b>15%</b>
Riboflavin 0.14mg	<b>10%</b>
Niacin 2.6mg	<b>15%</b>

\*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, SORGHUM FLOUR, TAPIOCA STARCH, POTATO STARCH, CELLULOSE, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)], XANTHAN GUM, CELLULOSE GUM.

**DISTRIBUTED BY**  
KING ARTHUR BAKING COMPANY, INC.  
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800-827-6836 | KingArthurBaking.com

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

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)



Certified Gluten-Free by GFCO  
GFCO.org



NON-GMO PROJECT VERIFIED  
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