

FALL IN EVERY BITE MAKES 1 LOAF OR 12 MUFFINS

Fortified with iron, calcium, and vitamin B, our mix bakes a tender-crumbed, moist loaf balanced with real pumpkin, clove, ginger, cinnamon, and nutmeg.

YOU'LL NEED



UP VEGETABLE OIL



3 LARGE EGGS

DIRECTIONS

muffin pan.

before baking.

1. PREHEAT oven to 350°F. Grease

8 1/2" x 4 1/2" loaf pan or 12-cup

2. STIR ingredients together in bowl

if desired. Scoop into pan. Allow

3. BAKE bread for 45 to 50 minutes

center comes out clean. Cool for

before removing from pan. Cool

For guidelines on baking at high

altitude visit Bakewith.us/Altitude

completely on rack before slicing.

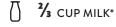
10 minutes (5 minutes for muffins)

(muffins for 18 to 22 minutes),

until toothpick inserted into

batter to rest for 10 minutes

until combined. Add fruit or nuts,



T 1 CUP CHOPPED DRIED

FRUIT OR NUTS (OPTIONAL)

BAKER'S TIP:

For frosting: Beat together 8 oz package cream cheese and 4 tablespoons unsalted butter, both softened. Mix in 1/8 teaspoon salt, 2 tablespoons maple syrup, and 2 1/2 cups confectioners' sugar until nicely spreadable.

*TO MAKE BREAD NON-DAIRY, USE RICE, SOY, OR ALMOND MILK.

MIX IT UP WITH

PUMPKIN CHEESECAKE MUFFINS

Sink your teeth into a sweet cream cheese

surprise when you turn our Pumpkin Bread

into deliciously spiced Pumpkin

Cheesecake Muffins.

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.



BAKING PRODUCTS









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WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.

855-371-BAKE (2253) KingArthurBaking.com/bakers-hotline



We're committed to using the power of business as a force for social and environmental good.

> 100% EMPLOYEE OWNED



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GLUTEN FREE PUMPKIN BREAD

MIX



WADE WITH PUMPKIN

PERFECT FALL **FLAVORS**





(VITAMIN B1), RIBOFLAVIN (VITAMIN B2)].

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

DOUGH, OR BATTER.

BEST IF BAKED BY:





*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, PUMPKIN FLAKES, GLUTEN FREE WHOLE GRAIN

OAT FLOUR, POTATO STARCH, CELLULOSE, BAKING POWDER (BAKING SODA, SODIUM ACID PYROPHOSPHATE, CORN STARCH, MONOCALCIUM PHOSPHATE), MOLASSES (MOLASSES, MALTODEXTRIN), SALT, SPICES, XANTHAN GUM, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHOLORIDE

GLUTEN FREE

PUMPKIN BREAD MIX

Nutrition Facts

30g 11% 32g

1/3 cup mix (38g)

% Daily Value* % Daily Value*

330mg 14% 370mg 16%

2.2mg 10% 2.5mg 15% 160mg 4% 210mg 4%

0.26mg 20% 0.23mg 20%

1%

0%

0%

11%

28% 14g

0mcg 0% 90mg 6%

0.15mg 10%

210

120mg 10%

0.26mg 20%

130

9 servings per container

Serving size

Calories

Saturated Fat

Total Carbohydrate

Incl. Added Sugars

Dietary Fiber

Trans Fat

Cholesterol

Thiamin

Ribof**l**avin

DISTRIBUTED BY

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

Certified Gluten Free by GFCO \mid GFCO.org

DO NOT EAT RAW MIX.