

>100% EMPLOYEE OWNED



PALEO GRAIN-FREE MEASURE FOR MEASURE® FLOUR



1:1 SUBSTITUTE
FOR WHEAT FLOUR

MADE WITH A BLEND OF
CASSAVA, ALMOND
& COCONUT FLOURS

NET WT 16 OZ (1 LB) 454g



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

HOW TO BAKE WITH IT

- Substitute 1:1 by volume or weight for all-purpose flour.
- Ideal for non-yeasted recipes like muffins, cookies, and pie crusts. **Not recommended for yeasted recipes.**
- For recipes calling for gluten-free flour, use 1½ times the amount by volume and omit any xanthan gum called for in the recipe.

PALEO CHOCOLATE CHIP COOKIES

MAKES ABOUT 30 COOKIES

YOU'LL NEED

- 1 CUP (154g) COCONUT SUGAR
- ½ TEASPOON BAKING SODA
- ½ TEASPOON SALT
- ½ CUP (89g) PALM SHORTENING
- 2 TEASPOONS VANILLA EXTRACT
- 2 LARGE EGGS
- 1½ CUPS (156g) KING ARTHUR PALEO GRAIN-FREE FLOUR
- 1 CUP (170g) PALEO-FRIENDLY CHOCOLATE CHIPS

DIRECTIONS

- 1. COMBINE** sugar, baking soda, salt, shortening, and vanilla. Beat in eggs then add flour and beat for 1 minute at medium speed. Stir in chips.
- 2. SCOOP** dough into rounded tablespoons and place on greased or lined baking sheets. Gently flatten cookies to ¾" thick using wet fingers.
- 3. BAKE** in preheated 350°F oven for 11-14 minutes, until edges have set. Remove from oven and cool on pan.

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Nutrition Facts

about 15 servings per container
Serving size 1/4 cup (29g)

Amount per serving	
Calories 120	
	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 20g	7%
Dietary Fiber 3g	11%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 2g	1%
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.8mg	10%
Potassium 110mg	2%

*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: CASSAVA FLOUR, BLANCHED ALMONDS, ORGANIC COCONUT FLOUR.

CONTAINS: ALMONDS, COCONUT.

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

Certified Gluten-Free by GFCO | GFCO.org

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

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.

STORE AIRTIGHT IN REFRIGERATOR.

BAKER'S HOTLINE

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

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