

GLUTEN FREE

NEW!

100% EMPLOYEE OWNED



'00' NEAPOLITAN-STYLE

# Gluten Free Pizza

## FLOUR

FOR AN AIRY, CRISP & CHEWY CRUST



NET WT 32 OZ (2 LBS) 907g



Perfect for Neapolitan-style pizza.

## Gluten Free Pizza Flour

Our Gluten Free Pizza Flour gives you all the qualities you'd expect from a traditional wheat flour, including a great rise; it's ideal for perfectly airy yet crisp crusts. Use in all of your favorite pizza recipes, including Neapolitan-style pizza.

### Baking Tips

- For baker-tested recipes using this flour, visit [BakeWith.Us/GlutenFreePizza](http://BakeWith.Us/GlutenFreePizza)
- To make the dough ahead of time: Reduce yeast to 1/8 teaspoon and refrigerate dough for up to 24 hours after its first rise.
- Each bag makes approximately seven 10" Neapolitan-style pizzas.

OUR RECIPE FOR

## Gluten Free Neapolitan-Style Pizza Crust

2 1/3 cups (233g) Gluten Free Pizza Flour

1 1/4 cups (284g) water, lukewarm

1 tablespoon (13g) olive oil

1 tablespoon (13g) sugar

3/4 teaspoon salt

2 teaspoons instant yeast

• Beat ingredients (by hand or mixer) until dough is sticky but smooth. Scrape sides of bowl.

• Cover and let rise until doubled, about 1 hour; then refrigerate for 30 minutes.

• Position a baking stone or steel on bottom oven rack; preheat oven to 500°F. Divide dough in half and place each piece on parchment.

• With lightly greased or wet hands, press dough into 10" circles, leaving a thicker outer edge. Top with sauce, cheese, and additional toppings as desired.

• Bake pizzas for 15-18 minutes, until crust is golden brown and cheese is bubbling. Cool for 5 minutes before slicing.

Yield: two 10" pizzas.



### Gluten Free Wheat Starch

This flour contains Gluten Free Wheat Starch for the taste and texture of traditional pizza. To learn more and to discover our favorite recipes and tips, scan the QR code or visit [BakeWith.Us/GlutenFreePizza](http://BakeWith.Us/GlutenFreePizza)



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BEST IF BAKED BY:



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## Nutrition Facts

30 servings per container

Serving size 4 tbsps (30g)

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 25g 9%

Dietary Fiber 3g 11%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 3mg 0%

Iron 0mg 0%

Potassium 24mg 0%

\*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:** Gluten Free Wheat Starch\*, Corn Starch, Sorghum Flour, Cellulose and Psyllium Fiber Blend, Inactive Yeast, Xanthan Gum.

**CONTAINS:** Wheat.

#### DISTRIBUTED BY

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800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

\* The wheat starch has been processed to allow this food to meet the Food and Drug Administration (FDA) requirements for gluten free foods

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

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



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