

**CARB-CONSCIOUS
PIZZA CRUST MIX**



NEW!

**CARB-CONSCIOUS
PIZZA CRUST MIX**

- > YEAST INCLUDED
- > KETO-FRIENDLY
- > 3G NET CARBS PER SERVING*

BAKER'S TIPS:

Neapolitan-style Pizza: Place baking stone or steel in middle of oven before preheating. Shape pizza on parchment, top, and bake on hot stone or baking steel.

For a Crispier Crust: Bake pizza(s) without toppings for 10 minutes. Remove from oven, top, and finish baking, 8-10 minutes.

Bake 2 pizzas at once: Increase baking time to 20-23 minutes.

For guidelines on baking at high altitude visit BakeWith.Us/Altitude

For more tips and techniques visit BakeWith.Us/PizzaGuide

We're here to help.
Call or chat online with our friendly bakers.

855-371-BAKE (2253)
KingArthurBaking.com/Bakers-Hotline

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



> 100% EMPLOYEE OWNED



**CARB-CONSCIOUS
PIZZA CRUST MIX**



**KETO
FRIENDLY**

**3g NET CARBS
PER SERVING***



* 8G TOTAL CARBS - 5G DIETARY FIBER = 3G NET CARBS
ONE SLICE PER SERVING.
YEAST PACKET INCLUDED. SERVING SUGGESTION.

BEST IF BAKED BY:



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**BAKING WITH
JOY SINCE 1790**

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our carb-conscious mixes so good.

**PIZZA NIGHT
REIMAGINED!**

Finally, a pizza crust mix that delivers on traditional pizza taste and texture with only 3g net carbs* per serving. It's now easier than ever to prepare a keto-friendly pizza without having to compromise on taste.

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CARB-CONSCIOUS
BAKING PRODUCTS**

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Nutrition Facts		
16 servings per container (One serving = one slice)		
Serving size 2 tbsps mix (18g)		
Calories	Mix 50	Prepared 90
	% Daily Value*	% Daily Value*
Total Fat	0.5g 1%	4g 5%
Saturated Fat	0g 0%	0.5g 3%
Trans Fat	0g	0g
Cholesterol	0mg 0%	0mg 0%
Sodium	125mg 5%	125mg 5%
Total Carbohydrate	8g 3%	8g 3%
Dietary Fiber	5g 18%	5g 18%
Total Sugars	0g	0g
Incl. Added Sugars	0g 0%	0g 0%
Protein	8g	8g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	18mg 2%	19mg 2%
Iron	1mg 6%	1mg 6%
Potassium	33mg 0%	42mg 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: VITAL WHEAT GLUTEN, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), WHEAT FIBER, CELLULOSE & PSYLLIUM FIBER BLEND, WHEY PROTEIN CONCENTRATE, YEAST (YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID), SALT, INACTIVE YEAST.

CONTAINS: MILK, WHEAT.

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

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

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

CARB-CONSCIOUS PIZZA CRUST

MAKES TWO 12" PIZZA CRUSTS

YOU'LL NEED

12" PIZZA CRUST	1	2
MIX	1 ½ cups	full bag
LUKEWARM WATER	¾ cup	1 ½ cups
OLIVE OIL	2 tablespoons	4 tablespoons
YEAST (PACKET INCLUDED)	½ packet	full packet

DIRECTIONS

- MIX & KNEAD** ingredients (by hand or mixer fitted with dough hook) until dough is soft and elastic, about 2 minutes. Divide in half (if making two pizzas), cover, and let rise until puffy, about 1 hour.
- PREHEAT** oven to 475°F. Grease a baking sheet or 12" pizza pan with olive oil. Use two pans if making two pizzas. Transfer dough to prepared pan(s) and turn to coat with oil.
- PRESS** dough into 12" circle. Cover and let rest for 10 minutes, then press to 12" again if the dough has become smaller in diameter. Top with sauce, cheese, and additional toppings as desired.
- BAKE** pizza(s) until cheese is bubbling and crust is browned, 15-18 minutes.



**MIX IT UP WITH KETO-FRIENDLY
GARLIC KNOTS**

These soft and chewy garlic knots are doused in garlic butter and topped with melty mozzarella cheese. With only 3g net carbs, they make the perfect snack, appetizer, or pizza-night side. For the recipe: BakeWith.Us/MixItUp

