

> 100% EMPLOYEE OWNED



GLUTEN-FREE PIZZA FLOUR



MAKES
CRISP, AIRY
PIZZA CRUSTS

GREAT FOR
NEAPOLITAN-STYLE
PIZZAS & MORE!

NET WT 32 OZ (2 LBS) 907g



HOW TO BAKE WITH IT

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 to make your favorite style of pizza, including Neapolitan.

- For baker-tested recipes using this flour, visit 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.
- Increase water approximately 50% if substituting this flour into your favorite conventional pizza recipe.

GLUTEN-FREE NEAPOLITAN-STYLE PIZZA CRUST

MAKES TWO 10" PIZZA CRUSTS

YOU'LL NEED

- 2 1/3 CUPS (233g) GLUTEN-FREE PIZZA FLOUR
- 1 1/4 CUPS (284g) WATER, WARM
- 1 TABLESPOON (13g) OLIVE OIL
- 1 TABLESPOON (13g) SUGAR
- 2 TEASPOONS INSTANT YEAST
- 3/4 TEASPOON SALT

DIRECTIONS

- 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.
- PRESS** dough into 10" circles with lightly greased or wet hands, leaving a thicker outer edge. Top with sauce, cheese, and additional toppings as desired.
- BAKE** pizzas for 15 to 18 minutes, until crust is golden brown and cheese is bubbling. Cool for 5 minutes before slicing.

BEST IF BAKED BY:



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

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
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | 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

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.



WE'RE HERE TO HELP.

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



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