

GLUTEN-FREE
ALL-PURPOSE
BISCUIT & BAKING MIX

SAVORY BISCUITS

MAKES 6 TO 8 BISCUITS

YOU'LL NEED

- 2 ¼ CUPS KING ARTHUR GLUTEN-FREE BISCUIT & BAKING MIX
- 1 CUP SHREDDED CHEDDAR CHEESE
- 6 STRIPS BACON, COOKED AND CRUMBLED
- ¼ CUP SCALLION TOPS, DICED
- 2 LARGE EGGS
- 1 CUP HEAVY CREAM

DIRECTIONS

1. **PREHEAT** oven to 400°F. Stir together baking mix, cheese, bacon, and scallions. In separate bowl, whisk eggs and cream; mix into dry ingredients to make soft dough. Turn onto work surface dusted with baking mix; fold in thirds like a letter.
2. **PAT** dough ¾" thick and cut with 2½" round cutter dipped in baking mix. Brush any excess mix off tops of biscuits and place on ungreased baking sheet.
3. **BAKE** in center of oven for 16 to 18 minutes, until golden brown. Remove from oven and cool 10 minutes. Serve warm.



RECIPE AT BAKEWITH.US/MIXITUP

WAFFLES

MAKES FOUR 7" WAFFLES

YOU'LL NEED

- 1 CUP KING ARTHUR GLUTEN-FREE BISCUIT & BAKING MIX
- ½ TEASPOON BAKING POWDER
- 1 TABLESPOON SUGAR
- 1 LARGE EGG
- 2 TABLESPOONS BUTTER, MELTED OR OIL*
- 1 CUP MILK*
- ½ TEASPOON VANILLA, OPTIONAL

*TO MAKE NON-DAIRY, USE OIL AND RICE, SOY, OR ALMOND MILK

DIRECTIONS

1. **WHISK** together baking mix, baking powder, and sugar.
2. **MIX** in egg, melted butter or oil, milk, and vanilla. Allow batter to rest for 10 minutes, to thicken.
3. **POUR** batter onto preheated waffle iron. Cook until very little steam escapes the iron and waffles release easily; gluten-free waffles take longer to bake than conventional waffles.

FOR PANCAKES

Omit baking powder; reduce milk to ¾ cup, and melted butter or oil to 1 tablespoon. Scoop batter by ¼-cupfuls onto preheated griddle and cook until brown on both sides. Yield: 6 pancakes.

MIX IT UP WITH GLUTEN-FREE FRIED CHICKEN BISCUITS

Turn a batch of light and tender biscuits into a mouth-watering meal by adding crisp fried chicken and a touch of pepper jelly.



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.

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

> 100% EMPLOYEE OWNED



GLUTEN-FREE
ALL-PURPOSE
BISCUIT & BAKING MIX



NET WT 24 OZ (1 LB 8 OZ) 680g



SERVING SUGGESTION



MAKES GREAT
**WAFFLES
PANCAKES
& MORE!**

FORTIFIED WITH
**CALCIUM, IRON
& VITAMIN B**

NEW FORMULA
**FOR BETTER
BISCUITS**

GLUTEN-FREE
**ALL-PURPOSE BISCUIT
& BAKING MIX**

Nutrition Facts

18 servings per container	
Serving size	1/4 cup (38g)
Amount per serving	
Calories	130
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	14%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 200mg	15%
Iron 2.3mg	15%
Potassium 70mg	2%
Thiamin 0.22mg	20%
Riboflavin 0.18mg	15%
Niacin 2.3mg	15%

*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: WHOLE GRAIN BROWN RICE FLOUR, POTATO STARCH, RICE FLOUR, TAPIOCA STARCH, BAKING POWDER (BAKING SODA, CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, XANTHAN GUM, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)].

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

NON-DAIRY*

Certified Gluten-Free by GFCO | GFCO.org

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

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY:



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