

GLUTEN-FREE  
BREAD & PIZZA  
MIX

SANDWICH BREAD

MAKES 1 LOAF

YOU'LL NEED

- 4 TABLESPOONS BUTTER, MELTED OR OIL\*
- 1 3/4 CUPS MILK, LUKEWARM (95°F)\*
- 3 LARGE EGGS, AT ROOM TEMPERATURE

BAKER'S TIP:

For best texture and volume, use an electric hand mixer or stand mixer with flat beater attachment to make this mix.

\*TO MAKE NON-DAIRY, USE 1/4 CUP VEGETABLE OIL AND 1 1/2 CUPS LUKEWARM WATER.

DIRECTIONS

1. **BEAT** together butter or oil, milk, and eggs. Beat in yeast and 1 cup of mix. Add remaining mix 1 cup at a time, scraping bottom and sides of bowl and beating on medium-high speed for 30 seconds each time. When done adding mix, beat on medium-high speed for 2 minutes. Cover with plastic wrap and let rise 30 minutes.
2. **STIR** to deflate. Spoon batter into lightly greased 9" x 5" loaf pan, smoothing surface and leaving middle domed to make a loaf shape. Cover loosely and let rise until crowned 1" over rim of pan, 20-40 minutes.
3. **BAKE** in preheated 350°F oven until golden brown, 50-60 minutes. Turn out of pan and cool on rack.

For guidelines on baking at high altitude, visit: [BakeWith.Us/Altitude](http://BakeWith.Us/Altitude)

PIZZA RECIPE ON SIDE

Bake a perfectly crisp and chewy crust, ready for all of your favorite toppings.



PIZZA CRUST

MAKES 2 PIZZAS

YOU'LL NEED

- 1 1/4 CUPS WATER, LUKEWARM (95°F)
- 4 TABLESPOONS VEGETABLE OR OLIVE OIL, PLUS MORE FOR PANS
- 3 LARGE EGGS, AT ROOM TEMPERATURE

DIRECTIONS

1. **BEAT** water, oil, and eggs with electric mixer. Beat in 1 cup mix and yeast. Add remaining mix 1 cup at a time, scraping bottom and sides of bowl, beating for 30 seconds each time. When all mix has been added, beat on medium-high speed for 2 minutes.
2. **COVER** with plastic wrap and let rise 30 minutes.
3. **COAT** two baking sheets or pizza pans with oil. Scrape half of soft, sticky dough onto each pan. Drizzle with oil and pat each crust into 12"-14" circle or oval. Let crusts rise for 30 minutes, uncovered, while oven preheats to 400°F.
4. **BAKE** crusts until tops are set and bottoms are beginning to brown, 8-12 minutes. Remove from oven and top as desired. Bake an additional 6-10 minutes, until bottoms are browned and toppings are cooked.

> 100% EMPLOYEE OWNED



GLUTEN-FREE  
BREAD & PIZZA  
MIX



NET WT 18.25 OZ (1 LB 2.25 OZ) 517g U



INCLUDES  
YEAST  
PACKET

MAKES  
1 LOAF OR  
2 PIZZAS

GLUTEN-FREE  
BREAD & PIZZA MIX

Nutrition Facts

16 servings per container  
Serving size 3 Tbsp mix (32g)

	Mix	Prepared
<b>Calories</b>	<b>110</b>	<b>160</b>
	% Daily Value*	% Daily Value*
<b>Total Fat</b>	1g 1%	5g 6%
Saturated Fat	0.5g 3%	3g 15%
Trans Fat	0g	0g
<b>Cholesterol</b>	0mg 0%	45mg 15%
<b>Sodium</b>	190mg 8%	210mg 9%
<b>Total Carbohydrate</b>	25g 9%	27g 10%
Dietary Fiber	0g 0%	0g 0%
Total Sugars	2g	3g
Incl. Added Sugars	2g 4%	2g 4%
<b>Protein</b>	1g	3g
Vitamin D	0mcg 0%	0.5mcg 2%
Calcium	60mg 4%	100mg 8%
Iron	1.7mg 10%	1.8mg 10%
Potassium	30mg 0%	80mg 2%
Thiamin	0.24mg 20%	0.25mg 20%
Riboflavin	0.14mg 10%	0.23mg 20%
Niacin	1.8mg 10%	2.2mg 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:** BREAD MIX: SPECIALTY FLOUR BLEND (RICE FLOUR, TAPIOCA STARCH), TAPIOCA STARCH, POTATO STARCH, CANE SUGAR, EMULSIFIER (MONO- AND DIGLYCERIDES), SALT, XANTHAN GUM, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)], ENZYMES. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

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NON-DAIRY\*

Certified Gluten-Free by GFCO | [GFCO.org](http://GFCO.org)

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

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

BEST IF BAKED BY:

