





GLUTEN-FREE  
MUFFIN MIX

ADD YOUR PERSONAL TOUCH MAKES 12 MUFFINS

Fortified with iron, calcium, and vitamin B, our mix produces tender, sweet muffins that are easy to dress up with fruit, spices, nuts, and more.

YOU'LL NEED

-  **6** TABLESPOONS BUTTER, MELTED OR OIL\*
-  **3** LARGE EGGS
-  **1** CUP MILK\*
-  **1½** CUPS ADD-INS, OPTIONAL (SEE DIRECTIONS)

BAKER'S TIP:

For quick bread: Preheat oven to 350°F and grease a 9" x 5" loaf pan. Prepare mix as directed. Pour into loaf pan and allow to rest for 10 minutes. Bake for 55 to 65 minutes, tenting with foil at 45 minutes. Cool for 10 minutes in pan before turning onto a rack to cool completely.

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

DIRECTIONS

- 1. PREHEAT** oven to 375°F. Whisk together melted butter or oil, eggs, and milk. Add mix and stir until smooth. If desired, add 1½ cups fresh berries, chopped nuts, dried fruit, or chocolate chips.
- 2. FILL** 12 greased or paper-lined muffin cups almost full. Let muffins rest for 10 minutes. Sprinkle with cinnamon sugar or coarse sugar, if desired.
- 3. BAKE** for 18 to 22 minutes, until toothpick inserted in muffin in center of pan comes out clean. Cool in pan for 5 minutes before turning out onto rack to cool completely.

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

MIX IT UP WITH  
CHOCOLATE ZUCCHINI BREAD

Take your muffin mix to the next level: Chocolate Zucchini Bread will change the way you think about vegetables.

RECIPE AT [BAKEWITH.US/MIXITUP](http://BAKEWITH.US/MIXITUP)



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.

TRY ALL OF OUR  
GLUTEN-FREE  
BAKING PRODUCTS



FOLLOW US!  
[@KINGARTHURBAKING](https://www.instagram.com/KINGARTHURBAKING)  
[KINGARTHURBAKING.COM](http://KINGARTHURBAKING.COM)



BAKER'S  
HOTLINE

WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.

855-371-BAKE (2253)  
[KingArthurBaking.com/Bakers-Hotline](http://KingArthurBaking.com/Bakers-Hotline)



We're committed to using the power of business as a force for social and environmental good. Learn more at [BCorp.com](http://BCorp.com)

> 100% EMPLOYEE OWNED



GLUTEN-FREE  
MUFFIN MIX



SERVING SUGGESTION

PERFECT FOR  
YOUR  
FAVORITE  
ADD-INS

SIMPLE  
& DELICIOUS

NET WT 16 OZ (1 LB) 454g



GLUTEN-FREE  
MUFFIN MIX

Nutrition Facts

12 servings per container  
Serving size 4 Tbsp mix (38g)

Calories	Mix		Prepared	
	% Daily Value*		% Daily Value*	
Total Fat	0g	0%	7g	9%
Saturated Fat	0g	0%	4g	20%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	65mg	22%
Sodium	290mg	13%	370mg	16%
Total Carbohydrate	32g	12%	33g	12%
Dietary Fiber	3g	11%	3g	11%
Total Sugars	15g		17g	
Incl. Added Sugars	15g	30%	15g	30%
Protein	1g		3g	
Vitamin D	0mcg	0%	0.5mcg	2%
Calcium	190mg	15%	230mg	20%
Iron	2.2mg	10%	2.5mg	15%
Potassium	30mg	0%	80mg	2%
Thiamin	0.26mg	20%	0.27mg	25%
Riboflavin	0.14mg	10%	0.24mg	20%
Niacin	2.9mg	20%	3.4mg	20%

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

DISTRIBUTED BY  
KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

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:



400616



0 71012 07509 6