

GLUTEN-FREE  
DOUGHNUT  
MIX

**A PERFECT BREAKFAST TREAT** MAKES 12 DOUGHNUTS

Fresh, hot doughnuts are the ultimate treat! Our mix helps you turn out perfect batches of doughnuts every time and is fortified with iron, calcium, and vitamins for added nutrition.

**YOU'LL NEED**

-  **4** TABLESPOONS BUTTER, SOFTENED\*
-  **2** TABLESPOONS OIL
-  **2** LARGE EGGS
-  **1** CUP MILK\*

**BAKER'S TIP:**

For an easy vanilla glaze: Mix 1 cup confectioners' sugar with 2 tablespoons heavy cream and 1 teaspoon vanilla extract. Mix well, adding more cream or sugar if necessary, until glaze is the consistency of molasses.

\*TO MAKE NON-DAIRY DOUGHNUTS, OMIT BUTTER, USE 1/2 CUP VEGETABLE OIL AND 1 CUP NON-DAIRY MILK.

**DIRECTIONS**

- 1. PREHEAT** oven to 375°F. Lightly grease two standard doughnut pans.
- 2. MIX** together butter, oil, and half the mix, and beat until well blended. Add eggs one at a time, scraping bottom of bowl and beating after each addition. Add remaining mix and milk, blending after each addition. Fill wells of pans two-thirds full.
- 3. BAKE** doughnuts until set and bottoms are browned, 12-15 minutes. Cool in pan for 5 minutes before turning out onto rack to cool completely. Top as desired: with glaze, or by shaking in bag with cinnamon sugar or confectioners' sugar.

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



**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**



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**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)

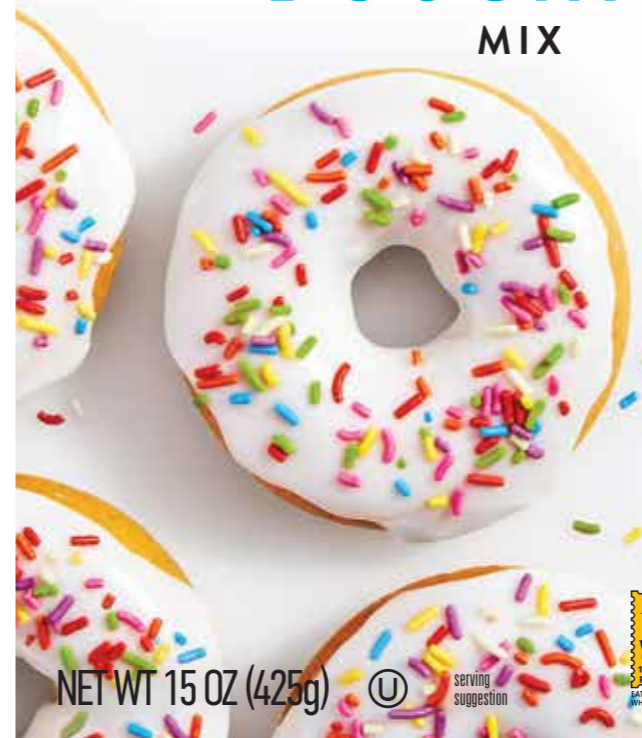


We're committed to using the power of business as a force for social and environmental good. Learn more at [BCorp.com](http://BCorp.com)

**> 100% EMPLOYEE OWNED**



**GLUTEN-FREE  
DOUGHNUT  
MIX**



**BAKES TWELVE  
DOUGHNUTS**

**TENDER, GOLDEN &  
SIMPLY  
DELICIOUS**

NET WT 15 OZ (425g)



servings  
suggestion



**BEST IF BAKED BY:**



[how2recycle.info](http://how2recycle.info)



**GLUTEN-FREE  
DOUGHNUT MIX**

**Nutrition Facts**

12 servings per container  
Serving size 1/4 cup mix (35g)

Calories	Mix		Prepared	
	120		190	
	% Daily Value*		% Daily Value*	
Total Fat	0g	0%	7g	10%
Saturated Fat	0g	0%	3g	16%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	40mg	14%
Sodium	200mg	9%	220mg	10%
Total Carbohydrate	30g	11%	31g	11%
Dietary Fiber	3g	11%	3g	11%
Total Sugars	13g		14g	
Ind. Added Sugars	13g	26%	13g	26%
Protein	1g		3g	
Vitamin D	0mcg	0%	0.4mcg	2%
Calcium	120mg	10%	150mg	10%
Iron	2.2mg	10%	2.3mg	15%
Potassium	40mg	0%	80mg	2%

\*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, MODIFIED TAPIOCA STARCH, CELLULOSE, BAKING POWDER (BAKING SODA, CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)], NATURAL FLAVOR, 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.**