


GLUTEN-FREE  
ROLL & BUN  
MIX

**SOFT, FLUFFY & GLUTEN-FREE** MAKES 16 ROLLS OR 12 BUNS

These tender, flavorful rolls and buns are ideal for any meal and surprisingly gluten-free!

**YOU'LL NEED**

**DOUGH**


 **1 3/4 CUPS (397g) WATER, WARM** (105°F TO 110°F) *Use water that's warm from the tap, not boiling.*

 **4 TABLESPOONS (57g) BUTTER, MELTED\***

\*TO MAKE NON-DAIRY, USE VEGAN BUTTER.

**TOPPING**

 **1 TABLESPOON (14g) WATER, FOR BRUSHING, OPTIONAL**

 **1-2 TABLESPOONS (9g TO 18g) SEEDS, OPTIONAL**

 **2 TABLESPOONS (28g) BUTTER, MELTED\***

**DIRECTIONS**

- 1. STIR** together the included yeast and the mix in large bowl or bowl of stand mixer, then add remaining dough ingredients. Stir vigorously for 2 to 3 minutes or beat on medium speed with flat beater for 1 minute, until smooth. Cover and let rest for 10 minutes.
- 2. FOLD** dough in bowl over on itself five or six times using lightly greased hands or bowl scraper. Cover and let rise for 20 minutes or until puffy, then fold five to six more times. Preheat oven to 400°F with rack in bottom third.
- 3. DIVIDE** dough into 16 pieces (about 47g each) on lightly greased surface. With lightly greased hands, shape each piece into a ball. Place onto parchment-lined or greased baking sheet, spacing evenly. Cover and let rise for 20 minutes or until puffy.
- 4. SNIP** tops of rolls with scissors about 1/4" deep. If desired, brush each roll with water and sprinkle with seeds of your choice, such as sesame or poppy.
- 5. BAKE** for 35 to 40 minutes, until rolls are well browned and internal temperature is at least 212°F. While rolls are still hot, brush with melted butter. Transfer to rack to cool completely before serving.

**To make hamburger buns:** Prepare dough as directed then divide into 12 pieces (63g each). Flatten each ball to about 3" in diameter before rising (step three). Bake as directed.

**NEED A LITTLE HELP?**

Scan the QR code for step-by-step tips – from mixing and baking to finishing touches and storage.



**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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**MIX IT UP WITH GARLIC PARMESAN SWIRLS**



Filled with savory garlic and Parmesan, these swirls are pillowy, aromatic, and made for sharing. For the recipe: [BakeWith.Us/MixItUp](https://www.BakeWith.Us/MixItUp)

**WE'RE HERE TO HELP.**  
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**NEW!**

**GLUTEN-FREE ROLL & BUN MIX**



**GLUTEN-FREE ROLL & BUN MIX**



NET WT 11.25 OZ (319g) 



**READY TO BAKE IN 1 HOUR**

**MAKES 16 ROLLS OR 12 BUNS**



**Nutrition Facts**

16 servings per container  
Serving size 3 tbsp mix (20g)

	Mix	Prepared
<b>Calories</b>	<b>70</b>	<b>110</b>
	%Daily Value*	%Daily Value*
Total Fat	0g 0%	4.5g 6%
Saturated Fat	0g 0%	3g 15%
Trans Fat	0g	0g
Cholesterol	0mg 0%	10mg 3%
Sodium	180mg 8%	210mg 9%
Total Carbohydrate	16g 6%	16g 6%
Dietary Fiber	2g 7%	2g 7%
Total Sugars	1g	1g
Incl. Added Sugars	1g 2%	1g 2%
Protein	1g	1g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	10mg 0%	20mg 2%
Iron	0.6mg 4%	0.6mg 4%
Potassium	40mg 0%	180mg 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:** CORN STARCH, GLUTEN-FREE WHEAT STARCH\*, CANE SUGAR, PYSLLIUM HUSK, SORGHUM FLOUR, INACTIVE YEAST, MODIFIED CELLULOSE, YEAST (YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID), SEA SALT, ENZYMES.

**CONTAINS:** WHEAT.

**DISTRIBUTED BY**  
KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
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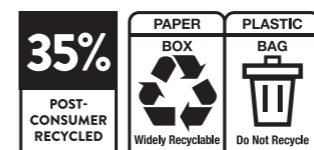
\*The wheat starch has been processed to allow this food to meet the Food and Drug Administration (FDA) requirements for gluten-free foods.

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

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

**GLUTEN-FREE ROLL & BUN MIX**

BEST IF BAKED BY:



100% recycled fiber with a minimum of 35% post-consumer content.

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