

Thickens the juices in your pie so you can slice it easily and cleanly. Acts like cornstarch but tolerates higher temperatures. Use 2 to 4 tablespoons mixed with the sugar called for in your recipe, to thicken fruit pies.

INSTANT *ClearJel*

For beautiful pies
every time.

NET WT 8 OZ (227g)



baker's
PANTRY

STORE COOL AND DRY.

BEST IF USED BY

Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

NUTRITION FACTS SERVINGS ABOUT 28, **SERV. SIZE 1 TBSP (8G)**, AMOUNT PER SERVING: **CALORIES 30**, **TOTAL FAT 0G** (0% DV), **SODIUM 15MG** (1% DV), **TOTAL CARB. 8G** (3% DV), **PROTEIN 0G**. NOT A SIGNIFICANT SOURCE OF SAT. FAT, TRANS FAT, CHOLEST., FIBER, VIT. D, CALCIUM, IRON AND POTAS. %DV = %DAILY VALUE

INGREDIENTS

MODIFIED FOOD STARCH.

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