



Pie Filling ENHANCER

A blend of thickener, superfine sugar, and ascorbic acid. Use in your favorite fruit pie. Perfectly thickens filling; not gluey, cloudy, or watery. Enough for 4 to 8 pies.

Ⓢ NET WT 12 OZ (340g)

King Arthur Baking Company, Inc. | Norwich, Vermont
KingArthurBaking.com | 800-827-6836

Pie Filling Enhancer

INGREDIENTS: SUGAR, MODIFIED FOOD STARCH, ASCORBIC ACID.

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

Store cool and dry.

Substitute 1/4 to 1/2-cup Pie Filling Enhancer for the flour or starch called for in the recipe; use less for relatively dry fruit fillings, such as pears or apples, more for juicy fillings, such as berries or rhubarb. Reduce the sugar by 2 tablespoons for every 1/4-cup of Enhancer.

Yield:

Enough for about 4 to 8 pies.

Nutrition Facts

28 servings per container

Serving size 1 tbsp (12g)

Amount per serving

Calories **45**

% Daily Value*

Total Fat 0g 0%

Sodium 10mg 0%

Total Carbohydrate 12g 4%

Total Sugars 7g

Includes 7g Added Sugars 14%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

*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.

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