

KRUSTEAZ GLUTEN FREE ALL-PURPOSE FLOUR

With Krusteaz Gluten Free All-purpose Flour, theres absolutely nothing you cant make. Our flour is a perfect 1:1 substitute for wheat-based flour without having to sacrifice flavor or texture. With no artificial flavors and no artificial preservatives, Krusteaz Gluten Free Flour is a must for every gluten-free pantry.



Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	90°F

Ingredients

Whole grain sorghum flour, brown rice flour (rice flour, stabilized rice bran with germ), whole grain millet flour, rice flour, food starch-modified, whole grain quinoa flour, xanthan gum.

Preparation and Cooking

GLUTEN FREE CHOCOLATE

CHIP COOKIES

- 2 cups Krusteaz Gluten Free All Purpose Flour
- 3/4 cup sugar
- 3/4 cup packed brown sugar
- 1 tsp baking soda
- 1 tsp salt
- 1 cups chocolate chips
- 2 eggs
- 1 cup (2 sticks) butter, softened
- 1 tsp vanilla

Heat oven to 350F. Stir together Krusteaz Gluten Free All Purpose Flour, sugar, brown sugar, baking soda, salt and chocolate chips. Add eggs, butter and vanilla. Stir until dough forms, hand kneading if necessary. Scoop dough by rounded 2 tablespoons and place 2 inches apart onto ungreased cookie sheet; flatten slightly. Bake 10-11 minutes or until edges are light golden brown. Cool 5 minutes and remove from cookie sheet. Store cooled cookies in airtight container. Makes 3 dozen cookies.

GLUTEN FREE CLASSIC

PANCAKES

- 1 cups Krusteaz Gluten Free All Purpose Flour
- 1 Tbsp sugar
- 3 tsp baking powder
- 1/2 tsp salt
- 1 cup milk
- 1 egg
- 3 Tbsp butter, melted

View our full recipes library at <https://www.krusteazpro.com/recipes>

Allergens



Nutrition Facts

240 servings per Container

Serving Size

1/4 cup mix

Amount per serving

Calories

110

% Daily Value*

Total Fat 1g	1%
Saturated Fat 0g	0%
<i>Trans Fat</i> 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1mg	4%
Potassium 70mg	0%

* The % Daily Value (DV) 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.