ITEM#: 724-2000



## **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.

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Shelf Life

V

Storage Temp Min

Storage Temp Max

365 days

32°F

90°F



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**

MILK

PEANUTS

	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
7i	ew our full recipes library at https://www.krusteazpro.com/recipes
-	Allergens
	Allergens

SOY

WHEAT

TREE NUTS

## **Nutrition Facts**

240 servings per Container

1/4 cup mix

Amount per serving Calories

**Serving Size** 

110

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate Og	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	s 0%
Protein Og	
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.