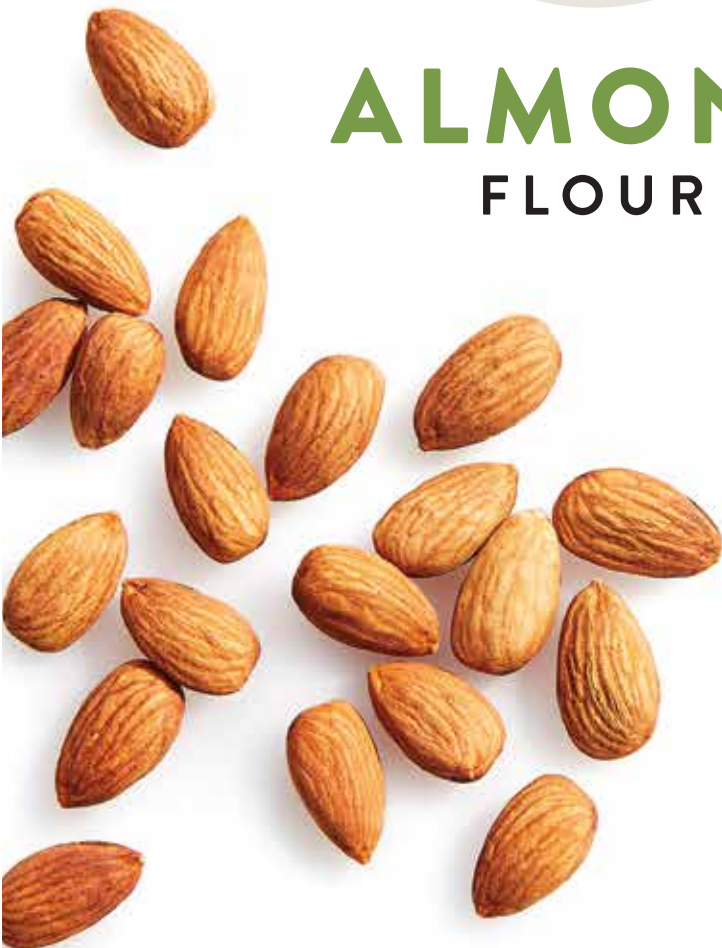


> 100% EMPLOYEE OWNED



ALMOND FLOUR



**SUPER
FINELY GROUND**

NET CARBS
2g*

NET WT 16 OZ (1LB) 454g



CONTAINS 86g OF TOTAL FAT PER SERVING.
SEE NUTRITION INFORMATION FOR FAT CONTENT.
*3g TOTAL CARBS - 1g DIETARY FIBER = 2g NET CARBS.



HOW TO BAKE WITH IT

- **For yeast dough of all kinds (bread, rolls, pizza):** Add up to 1/3 cup almond flour per cup of wheat flour (all-purpose, bread, whole wheat, etc.)
- **Non-Yeasted Recipes:** Substitute up to 1/4 of the total flour in the recipe with an equal amount of almond flour by volume.

GLUTEN-FREE/GRAIN-FREE SHORTBREAD COOKIES

MAKES 15 COOKIES

YOU'LL NEED

- 1 CUP (96g) ALMOND FLOUR
- 3 TABLESPOONS (43g) SOFTENED BUTTER
- 3 TABLESPOONS (21g) CONFECTIONERS' SUGAR
- 1/8 TEASPOON SALT
- 1/2 TEASPOON VANILLA EXTRACT

DIRECTIONS

- MIX** ingredients in small bowl until cohesive.
- SCOOP** 1" balls of dough, 1 1/2" to 2" apart, onto parchment-lined or lightly greased baking sheet. Press with fork to flatten to about 1/4" thick.
- BAKE** cookies in preheated 350°F oven for 8 to 10 minutes, until light golden brown on top. Remove from oven and cool on pan.

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Nutrition Facts

about 28 servings per container
Serving size 1/8 cup (16g)

Amount per serving	
Calories	
90	
% Daily Value*	
Total Fat 8g	11%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 5g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 3g	1%
Dietary Fiber 1g	5%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 3g	3%
Vitamin D 0mcg	0%
Calcium 38mg	2%
Iron 1mg	2%
Potassium 105mg	2%
Magnesium 43mg	10%

*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:

Blanched Almonds.

DISTRIBUTED BY

KING ARTHUR BAKING COMPANY, INC.
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