



GLUTEN FREE
PIE CRUST MIX

PERFECT PIE CRUST MAKES 2 STANDARD 9" PIE CRUSTS

Fortified with iron, calcium, and vitamin B, our mix bakes extra flaky, golden, and buttery pie crusts. Carefully blended, it rolls out easily for excellent results every time.

YOU'LL NEED

-  **1** CUP (16 TABLESPOONS) COLD BUTTER* CUT IN 1/2" CUBES
-  **4-6** TABLESPOONS COLD WATER

BAKER'S TIP:

Crust should be baked until golden brown, and may take 5 to 10 minutes longer than a wheat crust to bake fully.

*TO MAKE NON-DAIRY, REPLACE BUTTER WITH VEGAN BUTTER STICKS OR MARGARINE.

DIRECTIONS

- 1. PLACE** mix in bowl. Work in butter until unevenly crumbly, leaving some pea-sized pieces intact.
- 2. MIX** in water, adding just enough to make cohesive dough. Divide dough in half, shape into disks, and wrap. Refrigerate 15 minutes before rolling.
- 3. DUST** work surface and top of dough with gluten-free flour or corn starch before rolling, or roll dough between pieces of plastic wrap or parchment paper.
- 4. ROLL** to size and bake according to recipe directions.

For guidelines on baking at high altitude visit Bakewith.us/Altitude

MIX IT UP WITH HAND PIES

Turn pie crusts into perfectly portable hand pies packed with your favorite seasonal fillings — a great treat any time of year.

RECIPE AT BAKEWITH.US/MIXITUP




**BAKING WITH JOY
SINCE 1790**

Our gluten free mixes are carefully crafted to deliver the best-tasting baked goods using only simple, wholesome ingredients — the way we bake every day in our kitchens.

**TRY ALL OF OUR
GLUTEN FREE
BAKING PRODUCTS**



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HOTLINE**

WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline



We're committed to using the power of business as a force for social and environmental good.

> 100% EMPLOYEE OWNED

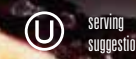
**NEW
LOOK!**



**GLUTEN FREE
PIE CRUST MIX**



NET WT 14 OZ (397g)



U
serving suggestion

**EASY TO
ROLL OUT**

**FLAKY &
BUTTERY**

**GLUTEN FREE
PIE CRUST MIX**

Nutrition Facts

16 servings per container
Serving size 1/16 package mix (25g)

	Mix	Prepared
Calories	80	180
	% Daily Value*	% Daily Value*
Total Fat	0g 0%	12g 15%
Saturated Fat	0g 0%	7g 35%
Trans Fat	0g	0g
Cholesterol	0mg 0%	30mg 10%
Sodium	210mg 9%	210mg 9%
Total Carbohydrate	19g 7%	19g 7%
Dietary Fiber	0g 0%	0g 0%
Total Sugars	1g	2g
Incl. Added Sugars	1g 2%	1g 2%
Protein	1g	1g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	50mg 4%	50mg 4%
Iron	1.3mg 8%	1.3mg 8%
Potassium	20mg 0%	20mg 0%
Thiamin	0.13mg 10%	0.13mg 10%
Riboflavin	0.08mg 6%	0.09mg 6%
Niacin	1.5mg 10%	1.5mg 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: RICE FLOUR, POTATO STARCH, CANE SUGAR, SALT, XANTHAN GUM, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)].

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

NON-DAIRY*

Certified Gluten Free by GFCO | GFCO.org

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

**DO NOT EAT RAW MIX,
DOUGH, OR BATTER.**

BEST IF BAKED BY:



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