glutenfree popovers

1 cup multi-purpose flour
1/4 teaspoon xanthan gum
1/2 teaspoon salt
1 1/4 cups milk, slightly warm
4 large eggs
1/4 cup butter, melted

1. **preheat** oven to 400°F. Grease a 12-cup popover pan or muffin pan.
2. **whisk** the multi-purpose flour with the xanthan gum and salt in a large bowl.
3. **whisk** the milk into the dry ingredients gradually. Add the eggs, then the butter, whisking after each addition. Pour batter into the greased cups, filling each about 2/3 full.
4. **bake** for 25 minutes, then turn the oven down to 350°F and bake for an additional 15 minutes, until the popovers are deep brown. Remove from the oven, let firm up for 5 minutes, then remove from the pan and serve immediately.

Yield: 12 popovers.

Your baked goods made with our multi-purpose flour taste better and stay fresh longer.

Save time by using our **multi-purpose flour** in your favorite gluten-free recipes. No need to blend the many different flours most gluten-free recipes call for – just measure our **multi-purpose flour** and use in place of the total amount of rice flour, brown rice flour, tapioca starch or potato starch, etc. called for in the recipe. Visit kingarthurflour.com/glutenfree for more recipes and tips.

try our complete line of glutenfree mixes

pizza crust | cookies | bread | brownies | flour | pancakes | muffins | cake

glutenfree
multi-purpose flour

no compromises

How does America's oldest flour company go gluten-free? That's what we asked ourselves when our customers began requesting – no, imploring – us to help them in their quest for delicious gluten-free baked goods.

With the same high standards we apply to all of our products, we've created what we're sure you'll agree is the very best gluten-free flour on the market today. We've carefully blended wholesome, Certified Gluten-Free™ ingredients to create this flour, then tested and re-tested to ensure your success. We guarantee that your experience with our flour will be enjoyable, fulfilling and, most of all, great-tasting.

King Arthur Flour gluten-free mixes – a taste the whole family will enjoy!

Find great gluten-free recipes, products and information at kingarthurflour.com/glutenfree

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100% COMMITTED TO QUALITY

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We keep the best interests of our employees, our community, and the environment top of mind in everything we do.

new

KING ARTHUR FLOUR

glutenfree
multi-purpose flour

ideal for gluten-free baking

better taste & texture

Certified GF Gluten-Free · KOSHER

NET WT 24 OZ (1 LB 8 OZ) 680g

KING ARTHUR FLOUR ESTD 1790

Enjoy By

... dedicated gluten-free manufacturing facility ...

wheat free
soy free
nut free

... dedicated gluten-free manufacturing facility ...

wheat free
soy free
nut free

glutenfree
multi-purpose flour

Nutrition Facts

Serving Size about 3 Tbsp. (30g)
Servings Per Container about 23

Amount Per Serving	
Calories 110	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 24g	8%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 2g	

Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: SPECIALTY FLOUR BLEND (RICE FLOUR, TAPIOCA STARCH), POTATO STARCH, WHOLE GRAIN BROWN RICE FLOUR.
Produced in a dedicated gluten-free, allergen-free* manufacturing facility.
*free of the 8 most common food allergens

Exclusive product of
KING ARTHUR FLOUR
Norwich, Vermont 05055
800.827.6836 • kingarthurflour.com

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