Nutrition Facts

Serving Size 1/4 cup (34g)
Servings Per Container about 26

- Calories 130
- Calories from Fat 5

% Daily Value

- Total Fat 0.5g 1%
- Sodium 0mg 0%
- Total Carbohydrate 28g 9%
- Dietary Fiber 2g 8%
- Protein 2g

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Rice Flour, Sorghum Flour, Tapioca
Starch, Quinoa Flour, Guar Gum
Best kept in a dry, cool place

Homemade Biscuits

Ingredients:
AgVantage Naturals Master Blend
Milk or Water

Directions:
- Preheat oven to 450°F. Pour milk into Master Blend flour while stirring with a fork. Mix in milk/water until dough is soft, moist, and pulls away from the sides of the bowl. Turn dough out onto a lightly floured surface and toss with flour until no longer sticky. Roll dough out into a ½ inch thick sheet and cut with a cookie cutter.
- Place cut dough onto a baking sheet and bake in preheated oven for 10 minutes or until golden brown.

Make biscuits and gravy with AgVantage Naturals Master Blend flour for a healthier, great tasting meal.

We understand if it's not enough to just be gluten-free and allergen-free. Those with Celiac Disease and food intolerances need healthy, great tasting food choices.

Guidry Liaison Group

VISIT OUR WEBSITE FOR MORE DELICIOUS GLUTEN-FREE RECIPES!