

FROM THE FARM TO THE FAMILY TABLE


Agvantage
Naturals

MASTERBLEND

MANUFACTURED IN A DEDICATED ALLERGEN FREE FACILITY

DAIRY FREE

SOY FREE

NUT FREE

**GLUTEN
FREE**



NET WT 20 OZ



Use cup for cup of AgVantage Naturals Master Blend in all your favorite recipes!

Substitute AgVantage Naturals gluten-free Master Blend flour in all your favorite recipes for a healthier, great tasting meal.

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 Southern Gravy Mix!

Nutrition Facts

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

Amount Per Serving

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

Iron 2%

Not a significant source of saturated fat, trans fat, cholesterol, sugars, vitamin A, vitamin C and calcium.

*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

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
Lison
Group



VISIT OUR WEBSITE FOR MORE DELICIOUS GLUTEN-FREE RECIPES!