

King Lion Premium Cassava Flour* Gluten Free – Easy as 1-2-3

*patent pending

American Key Food Products offers you unique natural flours and starches to make delicious, gluten-free baked goods with excellent taste and texture! *It's easy...*

1. Forget everything you know about gluten-free baking.
2. With our natural ingredients — starring King Lion Premium Cassava Flour— simply replace wheat flour using our well-tested recipes.
3. Enjoy gluten-free like never before. Make bread, rolls, waffles, pancakes, cookies, cakes, pizza dough — anything you can make with wheat flour.

AKFP's King Lion Premium Cassava Flour is a simple replacement for wheat flour. In many recipes that's all you need. In some foods, like pizza crusts and breads, we recommend combining this amazing flour with ingredients such as native potato starch or rice flour, also available from AKFP.

Just follow our recipes, be amazed and enjoy!

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AKFP sells various essential gluten-free flours and starches wholesale to the U.S. food industry: Premium Cassava Flour, Superior Native Potato Starch, Native Tapioca Starch, Arrowroot Starch, Coconut Flour, Rice Flour and Native Rice Starch.

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Gluten Free Brownie

featuring King Lion Premium Cassava Flour

| | Full Sheet | Half Sheet | Qtr. Sheet |
|---------------------------|------------|------------|------------|
| Butter | 908.0g | 454.0g | 227.0g |
| Sugar | 1,648.0kg | 824.0g | 412.0g |
| Salt | 14.0g | 7.0g | 3.5g |
| Eggs | 908.0g | 454.0g (8) | 227.0g (4) |
| Cassava Flour | 480.0g | 240.0g | 120.0g |
| Potato Starch* | 120.0g | 60.0g | 30.0g |
| Cocoa Powder** | 254.0g | 127.0g | 63.5g |
| Chocolate Chips (mini)*** | 284.0g | 142.0g | 71.0g |

Method:

Melt the butter and set aside. Blend the dry ingredients. (Chocolate chips are NOT a dry ingredient). Add the eggs to the dry mix, then the butter. Finish with the chips. Spread into a parchment lined sheet pan of appropriate size. Bake at 350°F for 20-30 minutes depending on your desired brownie texture preference. More time yields cakey... less time yields fudgy.



*King Lion Potato Starch
(not all potato starches are the same)
**Scharffen Berger Cocoa Powder
***Nestle® Toll House®



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