

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

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!

American Key Food Products | 1 Reuten Drive, Closter, NJ 07624
Toll Free (877) 263-7539 • (201) 767-8022 • www.akfponline.com

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.

Gluten Free White Butter Cake

featuring American Key Food Products Premium Cassava Flour

	Percent	Small Batch
Cassava Flour	19.44	150.0g
Sugar	27.87	215.0g
Eggs	21.78	168.0g (3)
Butter	14.65	113.0g
Sour Cream	16.20	125.0g
Baking Soda	0.06	0.5g
	100%	



Method:

Sift the dry ingredients together, set aside. Whip the butter and sugar until light, about 10-15 minutes. Add the eggs one at a time, scraping between additions. The closer in temperature the eggs are to the butter mixture the better the results will be. Add in 1/3 of the dry ingredients just to blend. Add the sour cream, scrape well. Then add the remainder of the dry ingredients. Mix until thoroughly blended. Place the batter into a prepared 8" pan (2/3s of the way up the pan maximum) or into cupcake tins or any appropriate container and bake at 340-350°F about 20-25 minutes for the 8" cake. Less time will be needed for the cupcakes based on the size.



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

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!

American Key Food Products | 1 Reuten Drive, Closter, NJ 07624
Toll Free (877) 263-7539 • (201) 767-8022 • www.akfponline.com

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.

Gluten Free Peanut Butter Cookie

featuring American Key Food Products Premium Cassava Flour

	Percent	Small Batch
Cassava Flour	20.67	135.0g
Brown Sugar	17.76	116.0g
Sugar	16.08	105.0g
Butter	8.65	56.50g
Shortening	7.50	49.0g
Baking Soda	0.61	4.0g
Baking Powder	0.31	2.0g
Egg	8.58	56.0g (1)
Salt	0.23	1.50g
Peanut Butter*	19.60	128g
	100%	

Method:

Preheat oven to 375°F. Mix flour, baking soda, baking powder, and salt in a bowl and set aside. In a large bowl, mix sugars and cream in the butter and shortening then add the egg and peanut butter. Stir in remaining ingredients. Cover and refrigerate about 2 hours. Shape dough into 1-1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork dipped into sugar. Bake 9 to 10 minutes or until light golden brown. Cool 2 minutes before moving to wire rack. Add chocolate chips if desired!



*Skippy Peanut Butter

AKFP
AMERICAN KEY FOOD PRODUCTS

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

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!

American Key Food Products | 1 Reuten Drive, Closter, NJ 07624
Toll Free (877) 263-7539 • (201) 767-8022 • www.akfponline.com

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.

Gluten Free Brownie

featuring American Key Food Products Premium Cassava Flour

	Full Sheet	Half Sheet	Qtr. Sheet
Butter	908g	454g	227g
Sugar	1,648g	824g	412g
Salt	14g	7g	3.5g
Eggs	908g	454g (8)	227g (4)
Cassava Flour	480g	240g	120g
Potato Starch*	120g	60g	30g
Cocoa Powder**	254g	127g	63.5g
Chocolate Chips (mini)***	284g	142g	71g

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

