

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 Peanut Butter Cookie

featuring King Lion 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	128.0g
	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" 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



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