



The Pink Bakery's Premium Biscuit Baking Mix

Dry Ingredients:

Organic Sorghum Flour, Organic Arrowroot Flour, Non-GMO Non-Aluminum Baking Powder (corn starch) Non-GMO Pink Himalayan Salt and Non-GMO Xanthan Gum (corn).

Sample Pouch Instructions: Preheat still oven to 400 degrees for 15 minutes or preheat convection or combi oven to 375 degrees for 15 minutes. *Note this version is our neutral tasting biscuit flavored by the fat source you choose. Our herb biscuit version is available upon request.

Add 1/2 cup (3.7 oz or 106 g) allergen-safe fat (neutral oil) and 1 and 3/4 cups of water (14 oz or 396 g) to the flour mixture. Mix until all the lumps are gone. The batter will be thick. Using the #16 ice cream scoop (or large spoon), measure out 12 equal-sized biscuits onto a parchment paper-lined baking sheet.

Bake for 34-36 minutes (this is a baseline because every oven is different. Bake time could be shorter or longer based on your oven). Biscuits will be light in color. Baste the tops with neutral oil. Let sit for 20 minutes. Serve. Refrigerate or freeze what you don't serve.

Nutrition Facts

Serving size 1 biscuit (33g)

Amount per serving

Calories **120**

% Daily Value*

Total Fat 0.3g **0%**

Saturated Fat 0.1g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 269mg **12%**

Total Carbohydrate 25.2g **9%**

Dietary Fiber 0.9g **3%**

Total Sugars 0.1g

Protein 3.4g

Vitamin D 0mg 0% • Calcium 30mg 2%

Iron 2mg 9% • Potassium 94mg 1%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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