

**BakingEssentials™**  
**GLUTEN-FREE**



## **Bay State Milling**

*Where change cultivates opportunity.*



**Gluten-Free  
All Purpose Flour**  
Product #903012



Gluten-free that's worry-free. You get an exceptional product, plus peace of mind. Our dedicated production area ensures exceptional purity levels, earning us recognition from the Celiac Sprue Association. It's a one-of-a kind combination of quality and dependability our customers have come to rely on.

**Ingredients:** Rice flour, brown rice flour, modified potato starch, modified tapioca starch, modified corn starch, xanthan gum.

**Applications:** Bread, rolls, cookies, brownies, pancakes, and pizza crust.

**Benefits:** Environmentally controlled production area, equipment, QA testing laboratory and warehouse storage to address the growing demand for gluten-free products. Testing of raw materials and finished goods conforms to requirements set by the Celiac Sprue Association. Kosher certified.

**Production Capabilities:**

50 lb. bags and bulk totes

5,000 lb. minimum order (2 pallets)

FOB Wichita, Kansas

• **Custom Product Development and Co-Packing**

**Call your Bay State Milling Company sales representative at 1-800-55-FLOUR to request a sample.**

## Gluten-Free Pizza Dough

Ingredients	Lbs	Oz
Water	21	0
Vegetable Oil	0	13
BakingEssentials™		
Gluten-Free Flour	25	0
Yellow Corn Flour	6	4
Instant Dry Yeast	0	9
Salt	0	8
Xanthan Gum	0	7
<b>Total</b>	<b>54</b>	<b>9</b>



### Procedure

1. Add water and oil to mixing bowl.
2. Combine gluten-free flour, corn flour, yeast, salt and gum.
3. Add flour mixture to mixing bowl.
4. Using a paddle, mix on low speed for 3 minutes.
5. Scrape bowl and paddle as necessary.
6. Mix on medium speed for 5 minutes.
7. Desired dough temperature is 85-90° F.
8. Cover and allow to rise for 1 hour.
9. Divide dough into desired size. Shape into a ball and rest for 15 minutes.
10. Press or flatten dough ball into a greased pizza pan.
11. Proof for 1 hour.
12. Crust may be par-baked or topped and baked.

## Gluten-Free Soft Roll

Ingredients	Lbs	Oz
Water	20	0
Whole Eggs	3	5
BakingEssentials™		
Gluten-Free Flour	25	0
Instant Dry Yeast	0	13
Salt	0	12
Sugar	2	3
Xanthan Gum	0	4
Shortening or Butter	4	9
<b>Total</b>	<b>56</b>	<b>14</b>



### Procedure

1. Add water and eggs to mixing bowl.
2. Combine gluten-free flour, yeast, salt, sugar and gum.
3. Add flour mixture to mixing bowl.
4. Add shortening or butter.
5. Using a paddle, mix on low speed for 6 minutes.
6. Scrape bowl and paddle as necessary.
7. Desired dough temperature is 85-90° F.
8. Portion batter into greased muffin cups.
9. Proof for 45-60 minutes.
10. Bake at 350° F until done.

\* This formula may also be used to make loaf bread.

## Gluten-Free Basic Muffins

Ingredients	Lbs	Oz
Buttermilk	32	4
Whole Eggs	2	6
Butter, melted	5	6
BakingEssentials™		
Gluten-Free Flour	25	0
Guar Gum	1	6
Salt	0	6
Sugar	16	2
Baking Powder	2	12
<b>Total</b>	<b>85</b>	<b>10</b>



### Procedure

1. Add buttermilk, eggs and melted butter to mixing bowl.
2. Combine gluten-free flour, salt, sugar, baking powder and gum.
3. Add flour mixture to mixing bowl.
4. Using a paddle, mix on low speed for 1 minute.
5. Scrape bowl and paddle as necessary.
6. Fold in any desired ingredients (fruits, nuts, chocolate).
7. Portion batter into greased or paper-lined muffin cups.
8. If desired, top with coarse granulated sugar.
9. Bake at 350° F until done.

## Gluten-Free Chocolate Chip Cookie Traditional Recipe

Ingredients	Lbs	Oz
BakingEssentials™		
Gluten-Free Flour	25	0
Baking Soda	0	9
Salt	0	8
Granulated Sugar	11	1
Brown Sugar	7	0
Softened Butter	15	8
Vanilla	0	4
Whole Eggs	7	0
Chocolate Chips or Chunks	10	11
<b>Total</b>	<b>77</b>	<b>9</b>



### Procedure

1. Combine gluten-free flour, soda and salt.
2. Place sugars, butter, vanilla and eggs into mixing bowl.
3. Using a paddle, cream together until smooth.
4. Add flour mixture to creamed mixture in mixing bowl.
5. Mix just until blended, approximately 1 minute.
6. Scrape bowl and paddle as necessary.
7. Fold in chocolate.
8. Deposit batter onto paper lined baking sheet.
9. Gently flatten the tops of the cookies.
10. Bake at 350° F until done.