

FROM THE FARM TO THE FAMILY TABLE

  
Agvantage  
Naturals

**MASTERBLEND**

MANUFACTURED IN A DEDICATED ALLERGEN FREE FACILITY

DAIRY FREE

SOY FREE

NUT FREE

GLUTEN  
FREE



NET WT 20 OZ



Use cup for cup of AgVantage Naturals Master Blend in all your favorite recipes!

Substitute AgVantage Naturals gluten-free Master Blend flour in all your favorite recipes for a healthier, great tasting meal.

#### Homemade Biscuits

##### Ingredients:

AgVantage Naturals Master Blend  
Milk or Water

##### Directions:

-Preheat oven to 450°F. Pour milk into Master Blend flour while stirring with a fork. Mix in milk/water until dough is soft, moist, and pulls away from the sides of the bowl. Turn dough out onto a lightly floured surface and toss with flour until no longer sticky. Roll dough out into a ½ inch thick sheet and cut with a cookie cutter. Place cut dough onto a baking sheet and bake in preheated oven for 10 minutes or until golden brown.

*Make biscuits and gravy with AgVantage Naturals Southern Gravy Mix!*

#### Nutrition Facts

Serving Size 1/4 cup (34g)  
Servings Per Container about 26

##### Amount Per Serving

**Calories** 130      **Calories from Fat** 5

**% Daily Value\***

**Total Fat** 0.5g      1%

**Sodium** 0mg      0%

**Total Carbohydrate** 28g      9%

Dietary Fiber 2g      8%

**Protein** 2g

**Iron** 2%

Not a significant source of saturated fat, trans fat, cholesterol, sugars, vitamin A, vitamin C and calcium.

\*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Rice Flour, Sorghum Flour, Tapioca Starch, Quinoa Flour, Guar Gum  
Best kept in a dry, cool place

**We understand if it's not enough to just be gluten-free and allergen-free. Those with Celiac Disease and food intolerances need healthy, great tasting food choices.**

MADE IN THE USA

Produced and packaged by  
AgVanced Enterprises  
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