

Bulk Order Special

GLUTEN FREE PRODUCTS

Name _____

Address _____

City, State, Zip _____

Email _____

Phone _____

10 year shelf-life	Retail	Sale	No	Total
All-Purpose Flour #10 can: approximately 12 cups/can. Use to make tortillas, pie crust, biscuit mix, pita bread, sour dough.	15.00	12.00		
Pastry Flour #10 can: approximately 12 cups per can. Use to make cookies, muffins, cakes, sweet breads, donuts, pancakes & waffles.	15.00	12.00		
Yeast Bread Flour #10 can: approximately 12 cups per can. A combination of all-purpose and pastry flour. Use to make all your yeast breads and rolls.	15.00	12.00		
Sweet Rice Flour #10 can: approximately 12 cups per can. If you have a flour mill you can grind your own gluten free flours from whole grains and blend them. If you don't have access to a grinder you can purchase all the gluten free flours except <u>sweet rice</u> in bulk at your local grocery store and then blend them yourself. Other Commercial flours are not as fine as those available <u>here</u> .	15.00	12.00		
Blendtech Flour Mills: grinds gluten free flours finer than any other mill on the market. The finer the flour, the better the texture of your product. Commercial flours have a grainy texture.	258.00	244.00		
The Secrets of Gluten Free Baking Book: 85 pages of recipes and methods for blending your own flours and using them in a variety of products. Also contains recipes for making gluten free condensed soup mixes, semi-sweet chocolate morsles, fudge, marshmallow cream and a variety of syrups and sauces.	15.00	13.00		

CHECKS ONLY

Total

SALES TAX & SHIPPING INCLUDED IN PRICE

Mail to: Mary Ann Wilcox 10317 Barnsdale Dr, Boise, ID 83704
208-376-9773

Bulk products are offered only once a year--so stock up now at a savings