

GLUTEN FREE • GRAIN FREE



Organic Tapioca Starch

THICKEN PIES & SAUCES

GREAT FOR BAKING • COOKIES • FRUIT PIES

Recipe On Back



SERVING SUGGESTION



NET WT. 6 oz 170g



Distributed by:
Edward & Sons Trading Co., Inc.
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 edwardandsons.com
 Certified organic by GAI
 email: cusrserv@edwardandsons.com
 Product of Vietnam / Packed in USA
 Convenience Without Compromise®

Ingredients:
 Organic Tapioca Starch.

*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 nutritional advice.

Total Fat 0g	0%
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Total Sugars 0g	0%
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mg	0%
Calcium 2mg	0%
Potas. 0mg	0%
Iron 0.1mg	0%

Amount per serving
35
Calories
 Serving Size 1 Tbsp (10g)
 About 17 servings per container

Nutrition Facts

Organic certification prohibits the use of GMOs and other unwelcome ingredients. Choosing organic foods benefits our farmers, our families and our planet.



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Preheat oven to 350°F. Blend butter and sugar until creamy. Add vanilla. In a separate bowl, mix tapioca starch and flour. Add the flour/tapioca blend to wet ingredients until well mixed. Drop by teaspoonfuls onto greased baking sheet. Bake for about 15 minutes (or until golden brown). For variety: substitute lemon or almond extract for the vanilla. Top with Let's Do Organic Sprinkles™.

Shortbread Cookies Recipe

Mix Let's Do Organic Tapioca Starch with an equal amount of cold liquid until it forms a paste, then whisk it into the liquid you are thickening. Once the slurry is added, cook briefly to remove the starchy flavor. Do not overcook - liquids thickened with tapioca starch will thin again if cooked too long or at too high a temperature. A versatile starch, tapioca is a dietary staple throughout the tropics and an important ingredient in numerous regional and ethnic cuisines. It is perfect for bakers looking for a gluten free starch for their baking needs.

Makes about 30 - 50 cookies

1 lb Butter or buttery spread
 1 cup Powdered sugar
 1/2 cup Let's Do Organic Tapioca Starch
 3 cups Cassava flour (or 1:1 GF flour)
 1 tsp Vanilla

