

## 7 fYUa mi6 fcWWc`] Gci d (Gluten Free\*)



OEÁs; ãroÁs}ÁseÁs[] ĭ|æbÁs[ĭ]Á^æcĭ¦ãj\*ÁTãj[¦€ÁÓæe^•

1 gal|[ } Yield

GFÁÇÎÁ∏:ÈÁ^¦çãj\*∙D Í minutes Preparation time Cooking time HÍ minutes

## Recipe details

04:	11-5	Alt Otto	Abilios	In our Proof	Parameters.
Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
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## Preparation Steps

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 $2. \#MDaàA; exc^*/\&a; \Delta A; @a \land A; A O @a \land A; A O @a \land A; A O @a \bullet A; A O O @a \bullet A$ 

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 ${}^{\star}\text{When using Gluten Free ingredients, recipes, and proper back of house procedures.}$ 





Fats, saturated (g)	4.2
Fiber, total dietary (g)	4
Sodium (mg)	1305.1
Calcium (mg)	99
Cholesterol (mg)	111
Iron (mg)	4.2
Fats, monounsaturated (g)	3.5
Fats, polyunsaturated (g)	1
Vitamin A (µg_RAE)	66.6
Vitamin C (mg)	28
Vitamin D (μg)	0.6

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.