



CUP4CUP

Yountville, CA

Gluten-Free, but you'd never know it.

About Cup4Cup

Cup4Cup's story began in 2010 at The French Laundry when chefs there developed a way to provide the restaurant's gluten-free guests with a Cornet of Salmon Tartare that tasted just like the original recipe. This development was revolutionary for the restaurant as gluten-free guests could now have the same dining experience as the other guests. The Chef's understood that flour, a basic household necessity, would have a greater impact and opportunities for more applications for those living a gluten-free lifestyle. The outcome was Cup4Cup - the first 1:1 gluten-free flour that eliminated complicated conversions and delivered on taste, texture and performance. Cup4Cup replaces traditional all-purpose flour or whole wheat flour in any recipe, cup-for-cup and gram-for gram.

Featured Items



FLOUR99



FLOUR99A



FLOUR99E



FLOUR99F

FLOUR99	Multipurpose Flour	25 LB
FLOUR99A	Multipurpose Flour	3 LB
FLOUR99D	Pancake & Waffle Mix	25 LB
FLOUR99E	Wholesome Flour	25 LB
FLOUR99F	Pizza Crust Mix	25 LB

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