



# CLOUD 9

SPECIALTY BAKERY™



## *Gluten-Free Gravy*

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2 tbsp Cloud 9 All-Purpose Baking Mix  
2 tbsp fat from roast  
1 1/2 cups liquid  
(pan juices, soup stock, wine, water, consume, broth or a combination)  
Salt & Pepper

Remove the roast from the roasting pan and pour the juices into a measuring cup.  
When the fat rises to the top, spoon off 2 tbsp and return it to the pan.  
Discard the remaining fat, but keep the juices.

Put the pan over a burner and heat gently. Add the Cloud 9 Baking Mix to the fat  
and whisk continuously to keep the mixture smooth. Slowly add your chosen  
liquid to the mixture, whisking slowly. Cook until thickened.

Add more liquid for thinner gravy, or add more Cloud 9 Baking Mix for thicker gravy.  
Add salt and pepper to taste.

Enjoy!