



Simply Scrumptious
ONE MIX ★ Endless Possibilities!
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NEWS RELEASE

Gluten-Free Baking Mixes with Taste and Texture

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Yummee Yummee gluten-free baking mixes with great taste and unbelievable texture are now available. Yes, taste and texture! Most gluten-free foods have a gritty texture and a lingering aftertaste. Yummee Yummee creates great tasting gluten-free baked goods by testing and retesting recipes, made from our versatile mixes. Our standards for taste and texture are simple; we are only satisfied when “no one knows it is gluten-free.”

Yummee Yummee’s mixes and recipes are quick, easy to prepare, and make generous portions to eat and share. This gives our customers freedom, versatility, and proven success in the kitchen. Yummee Yummee baking mixes are multi-purpose. The four unique mixes make crackers, biscuits, breadsticks, muffins, coffeecakes, breads, and cookies. Free recipes for each mix are available through the Yummee Yummee web site.

Yummee Yummee currently produces “One Mix ... Endless Possibilities!” simply scrumptious gluten-free baking mixes. They are: Dreamees, Muffins & Coffee Cakes, Breads, and Cookiees. Pick a recipe and one of our mixes, add a few fresh ingredients from your local grocery store, bake, and enjoy! Recipes are designed for novice cooks, or

someone new to gluten-free cooking. Make loaves of bread, dozens of cookies, piles of crackers, savory biscuits, a dozen muffins, or a single coffeecake with our mixes. With Yummee Yummee, it's easy to create homemade, simply scrumptious, gluten-free goodies in your kitchen.

Following our "One Mix ... Endless Possibilities!" philosophy, each baking mix is designed for today's fast-paced lifestyle. Our mixes are proven, quick, easy, flexible, and value packed. Dreamees mix makes delightful artisan crackers and biscuits. Too flavorful for anyone to actually believe they are eating gluten-free. Chickees Crackers are perfect for parties, potluck dinners, or just snacks. Want more ... try our Cheddar Cheese Stix, Veggees Crackers, or Peanut Butter Beana Bites. Wonderful for the kid in all of us!

Grahamees and Choco-Grahamees are easy. Make enough from one Dreamees mix for S'Mores or Ice Cream Sandwiches. They are perfect for cheesecake crust. Use small cookie cutters to make mini-Grahamees for snacks, lunches, or an afternoon treat. Not a cracker fan, that's okay. How about Thin Crust Pizza? Make a 12-inch pizza – pick the toppings, bake, and enjoy pizza fresh from the oven. Here's one of our favorites - Grandma's Noodles and Dumplings! Just like Grandma's, they keep their shape through cooking, freezing, and even reheating.

For the gluten intolerant, biscuits and breadsticks are a challenge. It's easy to make a batch of our Italian Breadsticks/Biscuits; each Dreamees mix makes approximately 6 to 9 biscuits. No one has eaten these biscuits and thought they were gluten-free; we even

fooled an executive chef! Now that's good home baked food! How about a taste of the Wild West? Try our Southwest Biscuits. Yummee Yummee is wholeheartedly focused on taste and texture!

Do you miss the aroma of bread baking in your oven? Anyone can make perfect homemade bread with Yummee Yummee Breads mix. Prep time is about 10 to 15 minutes! Here's how. Use a small saucepan to heat the milk and butter, add eggs. Next, use an electric mixer to blend wet ingredients into the dry ingredients. It's only a 3-minute mix time; use our Quick Rise Method – about 20 to 30 minutes. Once baked, you have Scrumptious Sandwich Bread cooling on your counter; it's about 90 minutes from start to finish. This is the easiest homemade bread you will ever bake. Here's the bonus – you enjoy both the aroma and the end result – fresh, baked bread. Our bread works great for French toast, grilled cheese, or peanut butter and jelly sandwiches.

French toast is great for breakfast, but wouldn't you enjoy soft, sugary, gluten-free cinnamon rolls? Use our Yummee Yummee Breads mix and free recipe to make warm, gooey Cinna-Swirl Rolls. Choose brown sugar or a granulated sugar filling; add finely chopped pecans as a variation. Once baked, add a glaze or cream cheese frosting. What a cold morning treat! Yes, it is indeed Yummee Yummee!

The Breads mix also makes a variety of artisan breads: Three Cheese Bread, Pizza Bread, and Italian Bread. These savory breads are great for appetizers or a quick lunch. Our Gourmet Thick Crust Pizza recipe makes one large, or 2 medium pizzas. This is pizzeria-

quality pizza fresh from your oven. You can choose - sweet or savory in one Yummee Yummee Breads mix. That's value and flexibility!

Yummee Yummee Muffins & Coffee Cakes mix creates irresistible, delightfully delicious, sweet baked goods. Each mix makes a minimum of 12 simply scrumptious muffins. Yummee Yummee has a recipe for an Overnight Coffee Cake - prepare the night before; refrigerate; bake for 30 minutes in the morning; and enjoy a simply scrumptious, warm gluten-free coffee cake for breakfast or brunch. It is a novel approach to gluten-free baking!

Yummee Yummee's baking philosophy is simple preparation. Our Muffins & Coffee Cakes recipes use two or three mixing bowls – one for dry ingredients, one for wet, and one for a topping when required. Mix wet into dry, add a topping, bake, and enjoy our Sugar Cookie Muffins. It's an old-fashioned sugar cookie taste with a soft center and delicate sugary top. Do you enjoy fresh strawberries? Try our Springtime Strawberry Cream Muffins - moist, flavorful, and a creative way to put a little fruit in your breakfast. Our Brown Sugar Pumpkin Bread recipe creates a moist, delicate, and brown sugary delicious quick bread! It's about versatility for our customers. Yummee Yummee includes easy substitutions for milk and eggs for customers who need Allergy Friendly Recipes. Did we mention our recipes are free?

Yes, it is Cookiees, not cookies. Our Cookiees mix is so Yummee Yummee good that an extra 'e' is required! No one eats just one cookie. Yummee Yummee developed a mix

that makes an average of 4-dozen cookies so you can share! Sharing is not required, but it is impossible to prevent. “Cookie sneaks” will eat your sugary, cinnamon, crinkle-topped Snickerdoodles warm from the oven. Chocolate is often used to disguise the taste of gluten-free baked goods. Not so, with Yummee Yummee’s Double Chocolate Delights. These cookies are full of chocolate chips in rich chocolaty cookie dough. Put a lock on the cookie jar if you have a chocolate lover at your house. Easy Cut Sugar Cookies, and we mean “easy”, are unbelievably delicate, yet sturdy enough to frost and decorate. Browse through our recipes and smell the cookies baking!

The Yummee Yummee founders’ gluten-free journey started more than 25 years ago when choices were extremely limited. Their focus is on the positive aspects of eating a diet without gluten. It was determination, patience, love of good food, and cooking that created the Yummee Yummee mixes. Our goal is good food that is tasteful, flavorful, enjoyed, and shared with family and friends. Our mixes are the solution for following a gluten-free diet. Yummee Yummee keeps it simple and scrumptious. All ingredients are from reputable gluten-free suppliers, and mixes contain no preservatives.

Yummee Yummee baking mixes are available through the Yummee Yummee online store and shipped directly to your home. The heart of America is its many small towns and communities, and everyone should have the opportunity to obtain tasty gluten-free foods delivered to their doorstep. Prices for the mixes are competitive ranging from \$3.99 to \$7.49. Customers can buy a Sample Pack and try each Yummee Yummee mix. Once you are a fan, you can buy by the case. Sample Packs and cases are discounted from a

single mix price for additional savings. At Yummee Yummee, we believe food should be great tasting, healthy, enjoyed, shared with friends and family, and no one should ever have to live without fresh gluten-free baked goods. Join us at:

<http://www.yummeeyumme.com> to discover the “One Mix ... Endless Possibilities!”

Welcome to the gluten-free world of Yummee Yummee, where it really is gluten-free with great taste and unbelievable texture.

Web site: <http://www.yummeeyumme.com>

Online store: <http://www.yummeeyumme.com/store/index.html>

Free recipes: <http://www.yummeeyumme.com/recipes.html>

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