



Gluten Free - Bread & Buns

Recipe No:
R773 - R773a

GLUTEN FREE BREAD - Baking Powder Raised

USING BAKELS GLUTEN FREE BREAD MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	BAKELS GLUTEN FREE HEALTH BREAD MIX	0.300
	Water (an egg can be used to replace some water)	0.350
Total Weight		0.650

Method:

1. Mix all ingredients together for 5 minutes on top speed.
2. Deposit dough into a greased loaf tin.
3. Allow to stand for 10 minutes.
4. Bake at 220°C for approximately 20-25 minutes.

Notes:

If desired Cheese, Garlic, Herbs, etc. can be added to enhance the flavour.

Recipe percentages are on total batter / mix weight (100%)

Yield:

1 Loaf