



Gluten Free - Bread & Buns

Recipe No:
R773 - R773f

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 MULTISEED BREAD MIX	0.360	50.7%
	Water (an egg can be used to replace water)	0.350	49.3%

Total Weight	0.710
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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 improve the flavour.

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