



Bread and Yeast Compounds -

Recipe No:
R772 - R772r

SULTANA LOAF

USING [BAKELS GLUTEN FREE BREAD MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (melted)	0.025
2	BAKELS GLUTEN FREE HEALTH BREAD MIX	0.300
	Milk or Water	0.350
	Sugar	0.050
	Sultanas	0.100
Total Weight		0.825

Method: 1. 1. Add Group 1 to Group 2 and mix together quickly but thoroughly.
2. 2. Deposit dough into a greased loaf tin.
3. 3. Allow to stand for 10 minutes and then bake at 200°C (430°F) for approximately 30-35 minutes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
An egg can be used to replace some of the milk or water