



Gluten Free - Cakes & Muffins

Recipe No:

R778 - R778e

CHOCOLATE SPONGE

USING BAKELS GLUTEN FREE BAKING MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Eggs	0.200
	Sugar	0.060
2	Cocoa Powder	0.015
	Water (boiling)	0.020
3	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.090
	Gluten Free Baking Powder	0.005
4	Butter (melted)	0.015
Total Weight		0.405

Method: 1. Beat Group 1 until thick.
2. Mix Group 2 and add to the above.
3. Add Group 3 and blend in.
4. Finally add Group 4 and blend in.
5. Bake at 205°C for approximately 10 minutes.

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

To avoid cross contamination, ensure that the gluten free products are stored, weighed up and mixed away from any Wheat or Rye products.