



Bread and Yeast Compounds -

**Recipe No:**  
**R772 - R772T**

## **COFFEE WALNUT CAKE**

USING BAKELS GLUTEN FREE BAKING MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.150
	Gluten Free Baking Powder	0.010
	Salt	0.005
2	Sugar	0.150
	Butter or Margarine (soft)	0.125
	Eggs	0.150
	Instant Coffee	0.010
	Walnuts (chopped)	0.060
	Milk	0.020
<b>Total Weight</b>		<b>0.680</b>

**Method:** 1. 1. Sieve Group 1.  
2. 2. Add Group 2 and mix until smooth.  
3. 3. Turn into a 7" tin and spread evenly.  
4. 4. Bake at 190°C (375°F) for approximately 45 minutes.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.