



Bread and Yeast Compounds -

**Recipe No:**

**R778 - R778m**

**DOMINION PUDDING**

USING BAKELS GLUTEN FREE BAKING MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter	0.060
	Sugar	0.125
2	Eggs	0.065
3	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.150
	Milk	0.150
4	Raisins, Jam, Golden Syrup	0.000
<b>Total Weight</b>		<b>0.550</b>

**Method:**

1. Cream Group 1.
2. Beat Group 2 and add to the above.
3. Blend in Group 3 alternating dry ingredients with the milk.
4. Finally place one of Group 4 in bottom of a greased pudding basin and pour batter over top.
5. Steam for 60 1/4 minutes.

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