



Gluten Free - Cakes & Muffins

Recipe No:
R318 - R318a

GLUTEN FREE FRIANDS

USING BAKELS GLUTEN FREE FRIAND MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	BAKELS GLUTEN FREE FRIAND MIX	0.500	54.9%
	Butter (melted)	0.220	24.2%
	Water	0.190	20.9%

Total Weight	0.910
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- Method:**
1. Soften or slightly melt butter (do not use hot).
 2. Add all ingredients to a mixing bowl with paddle attachment.
 3. Mix on slow speed for 1 minute, or if mixing by hand 1 minute of vigorous stirring.
 4. Scrape down the sides of the bowl and paddle.
 5. Mix for 4 minutes on medium speed, or if mixing by hand 2 minutes of vigorous stirring.
 6. Deposit into Friand tins at 70 g. Do not overfill.
 7. Note: Use only a minimum of release agent (very thin film).
 8. Bake at 150°C fan assisted or 170-180°C non fan assisted, for approximately 30-35 minutes.
 9. Note: Temperature and times varies depending on individual oven.
 10. Allow to cool before removing from tins.

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

Yield: 1 dozen Friands (standard Friand baking pan)