



Gluten Free - Pastry, Biscuits & Slices

Recipe No:
R778 - R778I

GLUTEN FREE GINGERBREAD BISCUITS

USING [BAKELS GLUTEN FREE BAKING MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (softened)	0.180
	Brown Sugar	0.160
	Golden Syrup	0.050
2	Eggs	0.110
3	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.550
	BAKELS GLUTEN FREE HEALTH BAKING POWDER	0.005
	Ground Nutmeg	0.005
	Ground Cinnamon	0.005
	Ground Ginger	0.005
<hr/> Total Weight		1.070

Method:

1. Cream Group 1
2. Add Group 2 and mix well.
3. Combine Group 3 and add, mix thoroughly
4. Roll into balls of desired size and flatten slightly or pin out and use cookie cutter.
5. Place on tray and bake at 180°C for 12-15 minutes
6. Remove from oven and let cool on tray

Yield: 30 units at 35g each