



Gluten Free - Cakes & Muffins

**Recipe No:**  
**R772 - R772j**

## **GLUTEN FREE BANANA CAKE OR MUFFINS**

USING BAKELS GLUTEN FREE BAKING MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (softened)	0.125
	Castor Sugar	0.175
2	Eggs	0.250
	Water	0.100
	Bananas (mashed)	0.250
3	Milk	0.035
4	Baking Soda	0.005
5	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.350
<b>Total Weight</b>		<b>1.290</b>

**Method:**

1. Cream Group 1.
2. Add Group 2 and mix on 2nd speed for 2 minutes.
3. Heat milk and add baking soda.
4. Add to mix and blend through.
5. Add Group 5 and mix on slow speed for 1 minute,
6. Scrape down.
7. Mix a further 1 minute on 2nd speed.
8. Bake at 180°C for 25-30 minutes or until baked, dependent on oven.
9. Bake Muffins at 170-180°C for 15-20 minutes dependent on oven.

**Yield:** 12 muffins at 100g each