



Gluten Free - Cookies, Scones & Pancakes

Recipe No:
R778 - R778i

GLUTEN FREE AFGHANS

USING BAKELS GLUTEN FREE BAKING MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (softened)	0.175
	Sugar	0.150
2	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.230
	Cocoa Powder	0.030
3	Cornflakes	0.050
Total Weight		0.635

Method:

1. Cream Group 1.
2. Add Group 2, mix well until a dough ball forms.
3. Add Group 3 and mix in gently.
4. Roll into balls of desired size and flatten slightly.
5. Place on greased tray and bake at 180°C for approximately 12-15 minutes.
6. Remove from oven and let cool on tray so afghans can firm up.
7. When cold, ice and decorate with half walnut.

Notes: To avoid cross contamination, ensure that the gluten free products are stored, weighed up and mixed away from any Wheat or Rye products.

Yield: 20 units at 30g