



Gluten Free - Cakes & Muffins

Recipe No:
R772 - R772I

GLUTEN FREE CARROT CAKE AND 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
	Grated Carrot	0.250
3	Mixed Spice	0.005
	Cinnamon	0.005
	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.325
4	Walnuts (chopped)	0.080
Total Weight		1.315

Method:

1. Cream together Group 1.
2. Add Group 2, mix on slow speed for 2 minutes.
3. Sieve Group 3 add to mix and mix on slow speed for 1 minute.
4. Scrape down, and mix for a further 1 minute on 2nd speed.
5. Add Group 4 and stir in.
6. Bake at 180°C for 25-30 minutes or until done dependent on oven.
7. For Muffins bake at 180°C for 15-20 minutes or until done dependent on oven.

Yield: 13 muffins at 100g each