



Gluten Free - Cakes & Muffins

Recipe No:

R772 - R772o

GLUTEN FREE LEMON LOAF

USING [BAKELS GLUTEN FREE BAKING MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (softened)	0.100
	Castor Sugar	0.140
	Lemon Rind from 2 lemons	0.010
2	Eggs	0.110
3	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.320
	BAKELS GLUTEN FREE HEALTH BAKING POWDER	0.005
	Water	0.100

Total Weight	0.785
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Method:

1. Cream Group 1.
2. Add Group 2 and mix on 2nd speed until Group 2 is mixed in.
3. Add Group 3 and mix through on low speed.
4. Bake at 180°C for approximately 20-25 minutes, or until baked.

Yield: 2 units at 375g each