



Gluten Free - Cookies, Scones & Pancakes

**Recipe No:**  
**R778 - R778j**

## **GLUTEN FREE CITRUS DUET COOKIES**

USING [BAKELS GLUTEN FREE BAKING MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (softened)	0.175
	Sugar	0.125
	Rind from 1 Orange	0.003
	Rind from 1 Lemon	0.002
2	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.350
<b>Total Weight</b>		<b>0.655</b>

**Method:** 1. Cream together 175g Butter (softened), 125g Sugar, 3g Rind from 1 Orange and 2g Rind from 1 Lemon.  
2. Add 350g BAKELS GLUTEN FREE HEALTH BAKING MIX and mix well until a dough ball forms.  
3. Roll into balls of desired size and flatten slightly.  
4. Place on tray and bake at 180°C for 12-15 minutes.  
5. Remove from oven and let cool.

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