



Gluten Free - Cakes & Muffins

**Recipe No:**  
**R774 - R774c**

## **SULTANA LOAF**

USING NZB LOW GLUTEN BREAD MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Butter (melted)	0.025	3.3%
2	NZB LOW GLUTEN BREAD MIX	0.300	40%
	Milk or Water	0.275	36.7%
	Sugar	0.050	6.7%
	Sultanas	0.100	13.3%

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<b>Total Weight</b>	<b>0.750</b>
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**Method:** 1. Add Group 1 to Group 2 and mix together quickly but thoroughly.  
2. Deposit dough into a greased loaf tin.  
3. Allow to stand for 10 minutes and then bake at 220°C for approximately 20-25 minutes.

**Notes:** Recipe percentages are on total batter / mix weight (100%)

**Yield:** One Loaf