



Gluten Free - Cakes & Muffins

**Recipe No:**

**R778 - R778o**

## **GLUTEN FREE SAVOURY MUFFINS**

USING BAKELS GLUTEN FREE BAKING MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (melted)	0.070
	Water	0.300
	Eggs	0.100
2	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.415
	BAKELS GLUTEN FREE BAKING POWDER	0.008
	Black Pepper	0.005
	Salt	0.005
	Mixed Herbs	0.003
	Cheese (grated)	0.090
	Chopped Whole Onion	0.100
<b>Total Weight</b>		<b>1.096</b>

**Method:** 1. Mix together Group 1.  
2. Add Group 2 and mix well.  
3. Place batter into muffin cups filling to  $\frac{3}{4}$  full.  
4. Bake at 200°C for approximately 15-20 minutes until firm and golden.

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