

Gluten Free - Cakes & Muffins

Recipe No:

R778 - R778q

GLUTEN FREE CHRISTMAS CAKE

USING [BAKELS GLUTEN FREE BAKING MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Sultanas	0.300
	Currants	0.200
	Lemon or orange zest	0.075
	Hot Water (approx.)	0.400
2	Butter (softened)	0.115
	Sugar	0.130
	VANILLA ESSENCE 101	0.003
	Orange Rind (grated)	0.005
3	Eggs 3	0.165
	Brandy (sherry or rum)	0.010
	Retained jus from fruit	0.050
4	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.300
	BAKELS GLUTEN FREE BAKING POWDER	0.003
	Cinnamon	0.010
	Mixed Spice	0.005
	Nutmeg	0.005
	Ground Ginger	0.005
Total Weight		1.781

Method:

1. Place Group 1 into a bowl and cover.
2. Let stand for 1-2 hours.
3. Drain, retaining 25g of the jus for later.
4. Preheat oven to 160°C.
5. Line base and sides of 24cm cake tin with 2 layers of baking paper.
6. Cream Group 2.
7. Add Group 3 and mix through.
8. Sift Group 4, add to mixture and stir in well.
9. Fold the soaked and drained fruit (Group 1) through the mixture to combine.
10. Pour the mixture into the prepared cake tins. Bake for approx 1½ hours or until a skewer comes out clean.

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