



Gluten Free - Cakes & Muffins

**Recipe No:**

**R778 - R778b**

## **GLUTEN FREE CHOCOLATE CAKE AND MUFFINS**

USING BAKELS GLUTEN FREE BAKING MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (softened)	0.125
	Sugar	0.175
2	Eggs	0.250
	Water	0.140
3	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.325
	Cocoa Powder	0.050
4	Chocolate Chips	0.050
<b>Total Weight</b>		<b>1.115</b>

**Method:** 1. Cream Group 1.  
2. Add Group 2 and mix on slow speed for 2 minutes.  
3. Sieve Group 3, add and mix on slow speed for 1 minute.  
4. Scrape down and mix for a further 1 minute on second speed.  
5. Add Group 4 and stir in.  
6. Bake at 180°C.  
7. Cakes for approximately 25-30 minutes, Muffins 12-15 minutes or until baked.

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