



Gluten Free - Bread & Buns

Recipe No:

R774 - R774a

GLUTEN FREE BREAD - Baking Powder raised

USING [NZB LOW GLUTEN BREAD MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	NZB LOW GLUTEN BREAD MIX	0.300	52.2%
	Water	0.275	47.8%

Total Weight

0.575

Method:

1. Mix all ingredients together for 5 minutes on top speed.
2. Deposit dough into a greased loaf tin.
3. Allow to stand for 10 minutes.
4. Bake at 220°C for approximately 20-25 minutes.

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

Yield: One Loaf