



Gluten Free - Cakes & Muffins

Recipe No:

R774 - R774g

COFFEE WALNUT CAKE

USING NZB LOW GLUTEN BREAD MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	NZB LOW GLUTEN BREAD MIX	0.150	23%
	Gluten Free Baking Powder	0.010	1.5%
	Salt	0.005	0.8%
2	Sugar	0.150	23%
	Butter or Margarine (soft)	0.125	19.2%
	Eggs	0.125	19.2%
	Instant Coffee	0.010	1.6%
	Walnuts (chopped)	0.060	9.4%
	Milk	0.015	2.3%

Total Weight	0.650
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Method:

1. Sieve Group 1.
2. Add Group 2 and mix until smooth.
3. Turn into a 7" tin and spread evenly.
4. Bake at 190°C for approximately 45 minutes.

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

Yield: One Cake