

Gluten Free - Cakes & Muffins

Recipe No:
R774 - R774i

DOMINION PUDDING

USING NZB LOW GLUTEN BREAD MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Butter	0.060	11.5%
	Sugar	0.125	24%
2	Eggs	0.065	12.5%
3	NZB LOW GLUTEN BREAD MIX	0.150	28.8%
	Milk	0.125	24%
4	Raisins, Jam, Golden Syrup	0.000	
Total Weight		0.525	

Method:

1. Cream Group 1.
2. Beat Group 2 and add to the above.
3. Fold in Group 3 alternating dry ingredients with milk.
4. Finally place one of Group 4 in bottom of a greased pudding basin and pour batter over top.
5. Steam for approximately 1 hour.

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

Yield: One Pudding