

Gluten Free -

Cakes, Muffins and Cookies -

Cakes -

Muffins -

Recipe No:

R772 - R772j

GLUTEN FREE BANANA CAKE OR MUFFINS

USING BAKELS GLUTEN FREE HEALTH BAKING MIX

| | Total Weight | 1.290 |
|--------------|--------------------------------------|-------|
| 5 | BAKELS GLUTEN FREE HEALTH BAKING MIX | 0.350 |
| 4 | Baking Soda | 0.005 |
| 3 | Milk | 0.035 |
| | Bananas (mashed) | 0.250 |
| _ | Water | 0.100 |
| 2 | Eggs | 0.250 |
| | Castor Sugar | 0.175 |
| 1 | Butter (softened) | 0.125 |
| <u>Group</u> | <u>Ingredient</u> | KG |

Method:

- 1. Cream Group 1.
- 2. Add Group 2 and mix on 2nd speed for 2 minutes.
- 3. Heat milk and add baking soda.
- 4. Add to mix and blend through.
- 5. Add Group 5 and mix on slow spedd for 1 minute,
- 6. Scrape down.
- 7. Mix a futher 1 minute on 2nd speed.
- 8. Bake at 180°C for 25-30 minutes or until baked, dependent on oven.
- 9. Bake Muffins at 170-180°C for 15-20 minutes dependent on oven.

Yield: 12 muffins at 100g each