



Cakes -

Cakes, Muffins and Cookies -

Loaf Cakes -

Gluten Free -

Recipe No:

R772 - R772o

GLUTEN FREE LEMON LOAF

USING [BAKELS GLUTEN FREE HEALTH BAKING MIX](#)

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> |
|---------------------|---|--------------|
| 1 | Butter (softened) | 0.100 |
| | Castor Sugar | 0.140 |
| | Lemon Rind from 2 lemons | 0.010 |
| 2 | Eggs | 0.110 |
| 3 | BAKELS GLUTEN FREE HEALTH BAKING MIX | 0.320 |
| | BAKELS GLUTEN FREE HEALTH BAKING POWDER | 0.005 |
| | Water | 0.100 |
| Total Weight | | 0.785 |

Method:

1. Cream Group 1.
2. Add Group 2 and mix on 2nd speed until Group 2 is mixed in.
3. Add Group 3 and mix through on low speed.
4. Bake at 180°C for approximately 20-25 minutes, or until baked.

Yield: 2 units at 375g each