



Cakes, Muffins and Cookies -

Gluten Free -

Cakes -

Muffins -

**Recipe No:**

**R772 - R772p**

## **GLUTEN FREE CAKE AND MUFFIN BASE RECIPE**

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

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (softened)	0.125
	Castor Sugar	0.175
2	Eggs	0.250
	Water	0.120
3	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.325
	Choice of Flavourings	0.050
4	Choice of fruits, nuts etc	0.100
<b>Total Weight</b>		<b>1.145</b>

**Method:**

1. Cream together Group 1.
2. Add Group 2 and mix on slow speed for 2 minutes.
3. Sieve together Group 3.
4. Blend in on slow speed for 1 minute. Scrape down.
5. Mix for a further 1 minute on 2nd speed.
6. Add 100g of Group 4.
7. Deposit into cake tins and bake at 180°C for 20-25 minutes or until baked dependent on oven.
8. Bake Muffins at 170-180°C for 15-20 minutes dependent on oven.