



Gluten Free -

Cakes -

Cakes, Muffins and Cookies -

Loaf Cakes -

**Recipe No:**

**R772 - R772c**

## **SULTANA LOAF**

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

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (melted)	0.025
2	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.300
	Milk or Water	0.350
	Sugar	0.050
	Sultanas	0.100
<hr/> <b>Total Weight</b>		<b>0.825</b>

**Method:** 1. Add Group 1 to Group 2 and mix together quickly but thoroughly.  
2. Deposit dough into a greased loaf tin.  
3. Allow to stand for 10 minutes and then bake at 200°C (430°F) for approximately 30-35 minutes.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
An egg can be used to replace some of the milk or water