

GLUTEN FREE BREAD – BAKING POWDER :≡ RAISED

CATEGORY

Gluten Free

INGREDIENTS

Group 1

Ingredient

GLUTEN FREE BREAD MIX

Water (an egg can be used to replace some water)

KG

0.300

0.350

Total Weight: 0.650

METHOD

Mix all ingredients together for 5 minutes on top speed. Deposit dough into a greased loaf tin. Allow to stand for 10 minutes. Bake at 220°C for approximately 20-25 minutes.