

# GLUTEN FREE BREAD – BAKING POWDER RAISED

## INGREDIENTS

### Group 1

Ingredient	KG
GLUTEN FREE BREAD MIX	0.300
Water (an egg can be used to replace some water)	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.



## CATEGORY

Gluten Free