

GLUTEN FREE BREAD — BAKING POWDER RAISED

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 220jC for approximately 20-25 minutes.



CATEGORY

Gluten Free