



PIKELETS (GLUTEN FREE)

INGREDIENTS

Group 1

| Ingredient | KG |
|------------------------|---------------------|
| Eggs | 0.100 |
| Sugar | 0.118 |
| Salt | 0.002 |
| Milk | 0.304 |
| GLUTEN FREE BAKING MIX | 0.450 |
| Baking Powder | 0.010 |
| | Total Weight: 0.984 |

Yield: Makes Approx. 15-20

METHOD

- 1. Sift Bakels Gluten-Free Baking Mix, baking powder, and salt into a bowl.
- 2. Combine eggs, sugar, and milk.
- 3. Add to the sifted ingredients and mix until a smooth batter.
- $\ensuremath{\text{4}}.$ Deposit desired quantities onto a hot greased frying pan or hot plate.
- 5. Turn pikelets over when bubbles start bursting on the top of the pikelet.
- 6. Cook until golden brown.





Ambient

CATEGORY

Gluten Free, Pancakes, Pikelets & Scones



OCCASION

Breakfast



FINISHED PRODUCT

Pancakes, Pikelets, Sweet Good