

# SULTANA LOAF (GF)

## GF BAKING BAKING MIX

### INGREDIENTS

#### Group 1

Ingredient	KG
Butter (Melted)	0.025
Milk or Water	0.350
Sugar	0.050
Sultanas	0.100
<b>Total Weight:</b>	<b>0.525</b>

#### Group 2

Ingredient	KG
GLUTEN FREE BAKING MIX	0.300
<b>Total Weight:</b>	<b>0.300</b>

### METHOD

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

## GF NZB LOW BREAD MIX

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Butter (Melted)	0.025	3.30
Milk or Water	0.275	36.70
Sugar	0.050	6.70
Sultanas	0.100	13.30
<b>Total Weight:</b>	<b>0.450</b>	

#### Group 2

Ingredient	KG	%
NZB LOW GLUTEN BREAD MIX	0.300	40.00
<b>Total Weight:</b>	<b>0.300</b>	

### METHOD

Add Group 1 to Group 2 and mix together quickly but thoroughly. Deposit dough into a greased loaf tin. Allow to stand for 10 minutes and then bake at 220°C for approximately 20-25 minutes.



### CATEGORY

Gluten Free