



# SULTANA LOAF

## Ingredients

### Group 1

Ingredient	KG	%
Butter (melted)	0.025	3.3

Total Weight: 0.025

### Group 2

Ingredient	KG	%
NZB LOW GLUTEN BREAD MIX	0.300	40
Milk or Water	0.275	36.7
Sugar	0.050	6.7
Sultanas	0.100	13.3

Total Weight: 0.725

## 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

[Cakes & Muffins](#), [Gluten Free](#)



## Finished Product

[One Loaf](#)

