

# COFFEE WALNUT CAKE (USING BAKELS GLUTEN FREE BAKING MIX)

# : == CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Cake, Gluten Free

## **INGREDIENTS**

#### Group 1

Ingredient	KG
Bakels Gluten Free Baking Mix	0.150
Baking Powder	0.010
Salt	0.005
	Total Weight: 0.165

#### Group 2

	Total Weight: 0.515
Milk (fresh)	0.020
Walnuts (chopped)	0.060
Instant Coffee	0.010
Egg	0.150
Cake Margarine or Butter	0.125
Sugar	0.150
Ingredient	KG

### **METHOD**

- 1. Sieve Group 1.
- 2. Add Group 2 and mix until smooth.
- 3. Turn into a 7" tin and spread evenly.
- 4. Bake at 190°C for approximately 45 minutes.