

# DOMINION PUDDING (USING BAKELS GLUTEN FREE BAKING MIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Butter	0.060
Sugar	0.125
<b>Total Weight:</b>	<b>0.185</b>

### Group 2

Ingredient	KG
Egg	0.065
<b>Total Weight:</b>	<b>0.065</b>

### Group 3

Ingredient	KG
Bakels Gluten Free Baking Mix	0.150
Milk (fresh)	0.150
<b>Total Weight:</b>	<b>0.300</b>

### Group 4

Ingredient	KG
Raisin or Jam or Golden Syrup	0.000
<b>Total Weight:</b>	<b>0.000</b>

## METHOD

1. Cream Group 1.
2. Beat Group 2 and add to the above.
3. Blend in Group 3 alternating dry ingredients with the milk.
4. Finally place one of Group 4 in bottom of a greased pudding basin and pour batter on top.
5. Steam for 60 minutes.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Gluten Free, Pudding