

# GLUTEN FREE AFGHANS (USING BAKELS GLUTEN FREE BAKING MIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Butter (softened)	0.175
Sugar	0.150
<b>Total Weight:</b>	<b>0.325</b>

### Group 2

Ingredient	KG
Bakels Gluten Free Baking Mix	0.230
Cocoa Powder	0.030
<b>Total Weight:</b>	<b>0.260</b>

### Group 3

Ingredient	KG
Cornflakes	0.050
<b>Total Weight:</b>	<b>0.050</b>

## METHOD

1. Cream together Group 1.
2. Add Group 2 mix well until a dough ball forms.
3. Add Group 3 and mix in by hand.
4. Do not over-mix.
5. Roll into balls of desired size and flatten slightly.
6. Place on tray and bake at 180°C for 12-15 minutes.
7. Remove from oven and let cool on tray so Afghans can firm up.
8. When cool ice with chocolate icing



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Cookies, Gluten Free