

GLUTEN FREE BANANA CAKE OR MUFFINS (USING BAKELS GLUTEN FREE BAKING MIX)

INGREDIENTS

Group 1

Ingredient	KG
Butter (softened)	0.125
Sugar	0.175
Total Weight:	0.300

Group 2

Ingredient	KG
Egg	0.250
Water	0.100
Bananas (ripe, mashed)	0.250
Total Weight:	0.600

Group 3

Ingredient	KG
Milk (fresh)	0.035
Total Weight:	0.035

Group 4

Ingredient	KG
Baking Soda	0.005
Total Weight:	0.005

Group 5

Ingredient	KG
Bakels Gluten Free Baking Mix	0.350
Total Weight:	0.350

METHOD

1. Cream Group 1.
2. Add Group 2 and mix on 2nd speed for 2 minutes.
3. Heat Group 3 and add Group 4.
4. Add to mix and blend through.
5. Add Group 5 and mix on slow speed for 1 minute.
6. Scrape down.
7. Mix for a further 1 minute on 2nd speed.
8. Bake at 180°C for 25-30 mins or until baked, dependent on oven.
9. Bake muffins at 170°-180°C for 15-20 mins, dependent on oven.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Banana Cake, Gluten Free, Muffin