

# GLUTEN FREE BREAD (USING BAKELS GLUTEN FREE BREAD MIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Water (Warm)	0.420
Bakels Instant Active Dried Yeast	0.005
Sugar	0.005
<b>Total Weight:</b>	<b>0.430</b>

### Group 2

Ingredient	KG
Bakels Gluten Free Bread Mix	0.800
Salt	0.005
<b>Total Weight:</b>	<b>0.805</b>

## METHOD

1. Blend Group 1 ingredients together and allow to stand for 20 minutes.
2. In bowl mix Group 2 and Group 1 together, blend until well combined.
3. Place in well greased tin and prove for 45 minutes.
4. Bake at 200°C for approximately 20 minutes.
5. Note: Alternatively it can be made in a bread maker.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Bread and Rolls, Gluten Free