

GLUTEN FREE GINGERBREAD (USING BAKELS GLUTEN FREE BAKING MIX)

INGREDIENTS

Group 1

Ingredient
Butter (softened)
Brown Sugar
Golden Syrup

Group 2

Ingredient
Egg

Group 3

Ingredient
Bakels Gluten Free Baking Mix
Baking Powder
Nutmeg
Cinnamon
Ginger

METHOD

1. Cream Group 1.
2. Add Group 2 and mix well.
3. Combine Group 3 and add, mix thoroughly.
4. Roll into balls of desired size and flatten slightly or pin out and use cookie cutter.
5. Place on tray and bake at 180°C for 12-15 minutes.
6. Remove from oven and let cool on tray.

CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

	KG
Butter	0.180
Brown Sugar	0.160
Golden Syrup	0.050
Egg	0.110
Bakels Gluten Free Baking Mix	0.550
Baking Powder	0.005
Nutmeg	0.005
Cinnamon	0.005
Ginger	0.005
Total Weight:	0.570

KG
0.110
Total Weight: 0.110

KG
0.550
0.005
0.005
0.005
0.005
Total Weight: 0.570