

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

## INGREDIENTS

### Group 1

Ingredient	KG
Butter (softened)	0.180
Brown Sugar	0.160
Golden Syrup	0.050
<b>Total Weight:</b>	<b>0.390</b>

### Group 2

Ingredient	KG
Egg	0.110
<b>Total Weight:</b>	<b>0.110</b>

### Group 3

Ingredient	KG
Bakels Gluten Free Baking Mix	0.550
Baking Powder	0.005
Nutmeg	0.005
Cinnamon	0.005
Ginger	0.005
<b>Total Weight:</b>	<b>0.570</b>

## 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

Gingerbread, Gluten Free