

GLUTEN FREE LEMON LOAF (USING BAKELS GLUTEN FREE BAKING MIX)

INGREDIENTS

Group 1

Ingredient	KG
Butter (softened)	0.100
Sugar	0.140
Lemon Rind	0.010
Total Weight: 0.250	

Group 2

Ingredient	KG
Egg	0.110
Total Weight: 0.110	

Group 3

Ingredient	KG
Bakels Gluten Free Baking Mix	0.320
Baking Powder	0.005
Water	0.100
Total Weight: 0.425	

METHOD

1. Cream together Group 1.
2. Add Group 2 and mix on 2nd speed until eggs are mixed in.
3. Add Group 3 and mix through on low speed.
4. Bake at 180°C for 20-25 minutes or until baked, dependent on oven.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Gluten Free, Loaf