

# SULTANA LOAF (USING BAKELS GLUTEN FREE BAKING MIX)

## INGREDIENTS

### Group 1

Ingredient

Butter (Melted)

KG

0.025

**Total Weight:** 0.025

### Group 2

Ingredient

Bakels Gluten Free Baking Mix

Milk/Water

Sugar

Sultanas

KG

0.300

0.350

0.050

0.100

**Total Weight:** 0.800

## METHOD

1. Add Group 1 to Group 2 and mix together quickly but thoroughly.
2. Deposit dough into a greased loaf tin.
3. Allow to stand for 10 minutes and then bake at 200°C for approximately 30 minutes.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Gluten Free, Loaf