AP Loaf Mix Gluten free

INGREDIENTS

105339 Loaf Mix Gluten free	1.000kg
Water	0.550L
Milk	0.250L

ADDITIONAL NOTES

- Make sure that all utensils are washed before use to ensure that they are free from gluten products.
- Make sure that oven bench is wiped down before tipping out loaf.
- Always store baked products to the top shelf when cooling to ensure no other gluten products can fall on top.

METHOD

1. Place liquids into bowl first followed by mix.
2. Using a paddle mix on 1st speed for 1 minute. Scrape down bowl.
3. Mix on 2nd speed for 3 minutes.
4. Deposit 0.800kg batter into a well oiled 0.450kg bread tin.
5. Smooth top with a spoon moistened with warm water.
6. Prove for 20 – 25 minutes
7. Bake at 205ºC for 30 – 40 minutes.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.