

# GLUTEN-FREE APPLE RAISIN SCROLL

## OVERVIEW

12-012

## INGREDIENTS

### Group Scroll

Ingredient	KG	%
BAKELS GLUTEN FREE HEALTH BREAD MIX	0.330	100.00
Sugar	0.044	13.30
Eggs	0.110	33.33
Butter	0.100	30.30
Raisins	0.030	9.10
BAKELS LES FRUITS 50% APPLE	0.090	27.27
<b>Total Weight:</b>	<b>0.704</b>	

**Yield:** 7 scrolls x 3 inch diameter

## METHOD

How to do it:

1. Cream butter and sugar until light and fluffy.
2. Add Bakels Gluten Free Health Bread Mix and mix well. Add the eggs and mix at 1st speed for 30 seconds.
3. Spoon out dough onto a waxed paper and flatten to a rectangle until 1 cm thick.
4. Fold raisins into Les Fruits Apple. Spread the mixture evenly on the surface of the dough and cover all the surfaces, leaving only a half inch clearance on the edges of the dough.
5. Cover and freeze for 10-15 minutes.
6. Remove from freezer and carefully roll the dough (similar to cinnamon rolls).
7. Put into greased 3-inch diameter tins and bake at 180°C for 20 minutes.
8. Let stand for 5-10 minutes and turn out. Serve with custard or ice cream.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Gluten Free



## FINISHED PRODUCT

Gluten Free