

GLUTEN-FREE SUGAR BUNS

OVERVIEW

12-009

INGREDIENTS

Group Buns

Ingredient	KG	%
BAKELS GLUTEN FREE HEALTH BREAD MIX	0.190	100.00
Milk	0.079	41.40
Butter	0.050	26.30
Eggs	0.050	26.00
Sugar	0.064	33.50
Total Weight: 0.432		

Yield: 5 buns x 85 grams

METHOD

How to do it:

1. Blend Bakels Gluten Free Health Bread Mix and butter until it resembles fine bread crumbs.
2. Add sugar and mix through.
3. Add milk and egg. Mix using a paddle until thoroughly mixed.
4. Deposit 85 grams into greased cupcake tins or pastel tins.
5. Bake at 200°C for 5-7 minutes or until done.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Gluten Free



FINISHED PRODUCT

Gluten Free