

Pre Mix Recipes



PRE-MIX BREAD

Makes a 750 gm Loaf

450g Bread Pre-Mix
1 ½ tspns yeast
300 mls water (White base)
315 mls water (w/meal base)

Makes a 1kg Loaf

600g Bread Pre-Mix
2 tspns yeast
400mls water (white base)
420mls water (w/meal)

Method Hand Knead / Oven

Preheat oven to 190°C (175°C F/F)

Grease a 21 25 x 7cm high loaf tin or comparable sized tray. Combine ingredients in a bowl and bring together to a dough. Roll out onto floured bench and knead. Place back into bowl, cover and allow to stand for ~ 20 mins in warm place.

Roll out onto floured bench and knead again. Place into baking tin and allow to stand for ~ 20 mins again. Then place in oven.

Cook until golden brown and bread sounds hollow when tapped.

Bread Maker Method

Add all ingredients in the order shown above. Select 750gm loaf setting and any other settings as required, press **START!**

SPELT BREAD PREMIX

Makes a 950gm-1kg Loaf

500 gm SPELT Bread Pre-Mix
310 mls water
2 tspns yeast/6g

NEW

PREPARE AS PER PREMIX BREAD RECIPE -

Bread Maker Method - USE WHOLE WHEAT SETTING

Add all ingredients in the order shown above. Select loaf size setting and any other settings as required, press **START!**

CIABATTA PREMIX

Makes a 950gm-1kg Loaf

500 gm Ciabatta Pre-Mix
340 mls water

NEW

2 tspns yeast/6g

PREPARE AS PER PREMIX BREAD RECIPE - Bread Maker

Method - USE CONTINENTAL LOAF OR SIMILAR SETTING

OR Preheat oven to 190°C (175°C F/F) use the dough setting on the bread machine to make the dough, remove dough from the machine and form on an oven tray. Allow to stand for ~ 20 mins again. Then place in oven.

Cook until golden brown and bread sounds hollow when tapped.

TIPS & TROUBLESHOOTING

ACTIVATE YOUR YEAST! Measure out the amount of **LUKEWARM** water needed for the recipe and add the required amount of yeast and stir. Leave for 10 minutes, if your yeast has bubbled up nicely, add it to your flour/bread mix and off you go!

If your yeast has not bubbled and doubled in size, throw it out and get some new yeast.

Store yeast in airtight container in fridge

If bread is heavy, doesn't rise, rough texture top - **INCREASE WATER** (10-20 Mls) If bread over rises and hits roof or collapses in centre- **DECREASE WATER** (10-20 Mls)

Bread mixes will keep longer / better if kept cool.

PIZZA DOUGH RECIPE

600g Bakers Flour
2 Teaspoons yeast
1 ½ Teaspoon sugar (optional)
360ml Water (warm water is best 28-30°C)
2 teaspoons Salt
1 Tablespoon Oil

Method

Preheat oven to 220°C fan forced oven.

Mix with a dough hook for about 12-16 minutes. Rest for 10 minutes.

Using approx 460gm for a 300mm pizza pan, roll out and dock dough with a docker or fork.

Proof for about 30 minutes.

Top with your favourite ingredients.

Bake at 230-250°C for about 10 minutes or until golden and toppings are cooked.

Makes about 4 pizza bases depending on what size you are making

SAVOURY MUFFINS

600 gms Savoury Muffin Mix
500 mls Water
30 mls Oil of your choice
2 Eggs

Place water in bowl, add oil and 2 eggs and whisk until blended. Add Savoury Muffin Mix and mix well until smooth. (Don't overmix) Add extra flavours if required, Spoon into muffin cups/ tray. Bake at 200°C for approx 20 – 25 mins Cheddar cheese, bacon, ham, onion, sweet corn (patted dry), pitted olives (patted dry), etc can be added. Once again, you're only limited by your imagination

Perfect for a approx. 1 doz. muffins

SWEET BREAD OPTIONS

SWEET BUN MIX

Makes a 750 gm Loaf

450 gm Bun Pre-Mix
250 mls water
2 tspns yeast

PREPARE AS PER WHITE BREAD RECIPE

TM - Knead for 5 minutes - DO NOT WALK AWAY FROM TM Dried fruit and cinnamon can be added to make a cinnamon fruit loaf.

METHOD Add all ingredients minus the Fruit and mix:

Spiral Mixers - slow: 2minutes, fast: 7.5–8.5 minutes

Add fruit in the last minutes of mixing. Ensure that fruit is evenly distributed through dough.

Allow 10 minutes recovery time.

Mould into bun sizes.

Rest for further 10minutes before final moulding. Mould and tray up 5 x 9 on a pre-greased baking tray.

Prove to double the size. Add crosses.

Bake at 190 - 200°C for approximately 18 to 25 minutes.

Perfect for finger buns, cream buns and scrolls

BRIOCHE MIX - Brioche loaf or rolls

500 gm Brioche Pre-Mix
75g unsalted butter
170mls water
12g or 3 tspns yeast or 30g fresh yeast

PREPARE as per bread methods above choose *Sweet Loaf option*

Dried fruit and cinnamon can be added to make a cinnamon brioche loaf.

UTILITY CAKE MIX

350 gms cake mix
170 mls water
2 eggs

Preheat Oven – 160°C fan forced or 180°C gas/electric
Place all ingredients together in a bowl and mix for 2 minutes on medium speed.

Pour into well greased tin and bake for approximately 35-40 minutes.

Cake is baked if it springs back when lightly touched in the centre.

Cool in tin for a few minutes before turning onto wire rack.

USES: Bar Cake, Block Cake, Cup Cakes etc. Any flavour or essence can make different cakes.

Perfect for a shallow 22cm tin or approx. 3/4 to 1 doz. patty cakes or approx. 18 to 24 mini muffins

ARANA SPONGE MIX

1 Kg Arana Sponge Mix
400 mls Water
6 Lge (70 gm) Eggs

Preheat oven to 200°C (175°C – Fan Forced)

Whisk all ingredients on LOW for 1 minute. Scrape down.

Whisk on HIGH for 6 minutes. Whisk on LOW for 1 min. Cook for 18 – 20 mins or until an inserted skewer comes out clean.

Sponge Round (18 cm) : Scale 200g Batter

Accurate measuring of all ingredients will give you more consistent results.

Perfect for 2 x deep 22cm tin or approx. 2 1/2 doz. patty cakes or approx. 80 mini muffins

DATE CAKE

250g Date Cake Mix
125g oil of your choice
125g water

NEW

Perfect for a small loaf tin similar in size to the small Mackies tin but can be made in any format

175g chopped dates & 30g chopped walnuts (optional)
Preheat oven to 180°C. Place all ingredients in mixing bowl.

Blend for 1 minute on low speed, scrape down. Mix for further 4 minutes on low speed.

Bake at 180°C for 45 minutes (until baked and skewer comes out clean)

CARROT CAKE

300g Carrot Cake Mix
45g oil of your choice
95g water

NEW

Perfect for a small loaf tin similar in size to the small Mackies tin but can be made in any format

120g Grated Carrot & 30g chopped walnuts & 30g raisins
Preheat oven to 180°C. Place carrot cake mix, oil & water in mixing bowl. Blend for 1 minute on low speed, scrape down. Add Carrot, walnuts and raisins. Mix for further 4 minutes on low speed.

Bake at 190°C for 45 minutes (until baked and skewer comes out clean)

MUD CAKE

1kg Mud Cake/Brownie Mix
200g Butter/oil/margarine
350g Water

Perfect for 2 x deep 22cm tin or approx. 2 1/2 doz. patty cakes or approx. 80 mini muffins

Place all ingredients in mixing bowl.

Blend for 1 minute on low speed, scrape down. Mix for further 4 minutes on low speed.

Bake at 160° -180°C for 45-55 minutes (until baked and skewer comes out clean)

BROWNIE

500g Mud Cake/Brownie Mix
250g Water

Perfect for a brownie tray

30g Nuts - walnuts or similar

Place all ingredients in mixing bowl.

Blend for 1 minute on low speed, scrape down. Mix for further 4 minutes on low speed.

Bake at 160° -180°C for 45-55 minutes (until baked and skewer comes out clean)

BUTTERMILK SCONE MIX

1 Kg Buttermilk Scone Pre-Mix
500 mls water

Makes approx. 2 doz. medium scones

Place mix and water in a bowl.

Mix into a dough – just ! **DO NOT OVERWORK**

Roll out to desired thickness and cut out.

Allow 10 mins rest before baking.

Bake at 220°C for approx 15 minutes.

Brush with milk to help to get that golden colour on top.

Have you tried baking with FRESH YEAST yet?

When using fresh yeast -

FOR SWEET RECIPES - TRIPLE the amount

FOR SAVOURY RECIPES - DOUBLE the amount

of dried yeast as called for by the recipe

MULTI COOKIE MIX

1kg Multi Cookie Mix

250gm Butter (or your non-dairy spread choice)

3 large eggs

Preheat oven to 190-200°C.

Add Multi Cookie Mix and butter (or your non-dairy spread choice) to a bowl and cream.

Add egg to creamed mixture and mix until smooth.

*Add any additions at the end of this mixing step.

Bake at 190-200°C for 10-20 minutes depending on size and shape.

Flavour Combination suggestions

Apricot & Coconut - add 150g of each

Chocky Choc – add 40g cocoa, 250g Choc Chips and 25g water

Date & Walnut – add 150g chopped dates and chopped walnuts

Maple Bacon – add 150g finely chopped crispy fried bacon pieces and 2Tbsp Maple Syrup

Perfect for a approx. 50 cookies

DONUT MIX

500g Donut Mix
250 mls water

Blend all ingredients on low speed for 1 minute.

Mix on medium speed for 1 minute.

Rest batter for 10 minutes before frying at 190°C

NOTE: For the best result adjust water temperature to give finished batter temperature 20-22 °C.

Perfect for a approx. 2 doz. donuts

MUFFIN MIX

1 kg Muffin Mix

420 mls water

Place water in bowl, add premix and mix well.

Add your choice of fruit or flavourings if desired and mix for 30 secs. Spoon into muffin trays and bake for 20-25 minutes at 200°C.

Perfect for a approx. 2 1/2 doz. muffins

BUTTERMILK PANCAKE

200 g Buttermilk Pancake Pre-Mix
200 mls water

Combine Pancake mix with water with a hand whisk, mix until smooth. Stand mixture 15 mins before cooking, preferably in a fridge. Cook as normal

Milk / Buttermilk maybe used instead of water.

Perfect for a approx. 6 large pancakes

Grandma's Pantry Recipes are provided for ease of use of our premixes. If you need any further info, ring us on 38232100 or email us at sales@grandmaspantryonline.com.au Updated: 4/6/19