

GLUTEN FREE PRE-MIX RECIPES

GLUTEN FREE CRUSTY BREAD

FREE FROM: wheat, gluten, dairy, nuts *UNLESS ADDED

750gm Loaf	1kg Loaf
320ml Water	400ml Water
20gm Butter/oil	30gm Butter/oil
450gm G/F Crusty PreMix	600gm G/F Crusty PreMix
2 tsp Yeast	3 tsp Yeast

METHOD – BREAD MACHINE

Add ingredients to the bread machine in the same order as listed above,
Set machine to required loaf size and crust colour – set to BASIC
Cook – Start

METHOD – HAND KNEAD/OVEN

Preheat oven to 190°C (175°C Fan Forced)
Use a Mackies Variety Tin or comparable sized tray. Combine ingredients in a bowl and bring together to a dough. Roll out onto floured (GF flour of course) bench and knead. Place back into bowl, cover and allow to stand for ~20 minutes in a warm place. Roll out onto floured bench and knead again. Place into baking tin and allow to stand for ~20 minutes again. Then place in oven and bake for approx 35-40 mins.
When cooked, turn onto a wire rack, cool and slice.

GLUTEN FREE CLASSIC BREAD

FREE FROM: wheat, gluten, eggs, milk, peanuts, tree nuts, seafood, sesame & soy *UNLESS ADDED

490ml Water
30gm Butter / Oil
450gm G/F Classic Bread Mix
2 tsp Yeast

Method

Preheat oven to 220°C (200°C F/F)
Use a Mackies Variety Tin or comparable sized tray.
Combine ingredients and mix (beater) on SLOW speed for 1 - 2 minutes, or until a smooth batter is achieved.
Spoon batter into tin or tray and allow to prove (height gain of 70% - 100%)
Bake for 25 – 35 minutes, or until a skewer inserted into the loaf comes out clean.
When cooked, turn onto a wire rack, cool and slice.

SAVOURY MUFFINS

250gm	Gluten Free Self Raising Flour
1 sml	Egg
250ml	Water
125ml	Your choice of Oil

125gm Savoury Filling (eg Ham, Roast Veges, Cheese, Olives, Sun-dried Tomatoes, Corn etc) Salt & Pepper to taste

Method Mix first four (4) ingredients together on low speed until just combined. Add savoury filling(s) and salt & pepper to taste. Drop into prepared muffin trays. Bake @ 180°C (fan forced) or 195°C (conventional oven). After baking, allow to rest for 5 minutes in the tray, before tipping onto cooling wire.

GLUTEN FREE VEGAN DONUT MIX

FREE FROM: wheat, gluten, eggs, milk, *UNLESS ADDED

500 g	GF DF Donut Mix
325 g	Water

Method - Add 325ml of water to bowl, then add 0.5kg of premix. Mix on speed 1 using paddle attachment for 2 minutes. Scrape down bowl. Mix on medium speed for a further 1 minute. Sit for 15 minutes.
Cook donuts in hot oil using deep fryer at approximately 180 – 185°C until golden in colour.
Toss cooked donuts in a sugar cinnamon mixture and ENJOY!

Grandma's Pantry Recipes are provided for ease of use of our premixes. If you need any further info, ring us on 3161 6428 or email us at sales@grandmaspantryonline.com.au

Updated: 28/6/2016

GLUTEN FREE SOFT BREAD

FREE FROM: wheat, gluten, milk, peanuts, tree nuts *UNLESS ADDED

450ml	Water
10gm	Butter / Oil
500gm	G/F Soft Bread Mix
2tsp	Yeast

Method Preheat oven to 210°C (200°C F/F)

Grease a 21 – 25 x 7cm high loaf tin or comparable sized tray. Combine liquid ingredients to a bowl, then yeast & GF Soft Bread Mix. Mix for 1 minute on low speed using beater. Scrape down bowl, Mix for further 4-5 minutes on medium speed. Proof until dough rises to the top of the tin. Bake a 210°C for approx. 35-40 minutes until golden.

When cooked, turn onto a wire rack, cool and slice.

SCONES

400g	Gluten Free Self Raising Flour Mix
5 tbsps.	caster sugar
3 tbsps.	(75g) soft margarine
¼ cup (60ml)	chilled water
1 cup (250ml)	chilled cream
	Rice flour for dusting
	Light oil or milk for brushing
1 cup (100g)	sultanas (optional)

Method Preheat your oven to 195°C (180°C fan forced)

In large bowl combine cream, water, sugar and margarine, gently stir together, add the SR flour and mix well until all ingredients are well incorporated, but do not over mix.

Dust your bench with rice flour, and turn your dough onto the floured surface, gently knead the dough until it comes together. Roll the dough or just flatten with your hands and cut to size with scone or cookie cutter, arrange closely on a prepared baking tray, and brush each scone with a little light oil for a glossy finish. Set to bake for 18 – 21 minutes.

For savoury scones don't add sugar.

GLUTEN FREE BANANA BREAD

FREE FROM: wheat, gluten, milk, peanuts, tree nuts, *UNLESS ADDED

500 gm	Banana Bread Mix
15ml	your choice of oil
2	Eggs

500g Banana Pulp

METHOD

Add eggs, oil and GF Banana Bread Mix to a bowl. Mix for 1 minute on low using beater. Scrape down bowl. Mix for a further 3 minutes on low speed.

Add banana pulp to bowl and mix for 1 minute on low speed. Use a Mackies Variety Tin or comparable sized tray.

Bake a 160°C for approx 60 mins or until when tested a skewer comes out clean. Cool on a wire rack.

CUSTARD POWDER **FREE FROM:** wheat, gluten, eggs, milk, peanuts, tree nuts, seafood, sesame & soy *UNLESS ADDED

POURING CUSTARD

100g	Custard Powder
240ml	water

and 240ml milk (or milk substitute)
Mix all ingredients in a bowl with an electric mixer for 20-30 seconds on a high speed. Allow to set.

For a thicker or thinner consistency increase or reduce liquid.

For warm custard heat up in the microwave or in a pot.

***2 heaped tablespoons and 1 cup milk or water makes 1 cup of pouring custard**

VANILLA SLICE CUSTARD

100g	Custard Powder
150ml	water

and 150ml milk (or milk substitute)
1 Tablespoon oil of your choice
Mix all ingredients in a bowl with an electric mixer for 1-2 minutes on a high speed. Spread evenly at the desired thickness onto a sponge or puff pastry sheet. Firmly press a second sheet on top of custard layer. Allow to set for 20-30 minutes before slicing.

GLUTEN FREE COOKIE MIX

FREE FROM: wheat, gluten, eggs, milk, peanuts, tree nuts, seafood, sesame & soy * UNLESS ADDED

Shortbread Biscuit

1kg cookie mix 250 gms sugar
250 gms butter 2 eggs

Makes approx.
75 Cookies

METHOD

Preheat Oven at 210°C (200°C fan-forced).
Combine ingredients on low speed for 3-4 minutes.
Add optional flavours/fruit and fold in gently.
Bake for 10-11 minutes or until biscuits are golden.

GRANDMA'S SPECIAL COOKIES

FREE FROM: wheat, gluten, eggs, milk, peanuts, tree nuts, seafood, sesame & soy * UNLESS ADDED

Ingredients

500gms cookie mix 125gms sugar
125gms butter 1 egg

+ UP TO 1 ½ Cups of your favourite additions eg, choc chips, etc

METHOD

Mix dry ingredients together. Rub butter into dry ingredients. Add vanilla essence and egg. Add chocolate and macadamias. Spoon onto tray and cook at 180°C for 20-25 minutes. Better to undercook than overcook – chewy is good!

Makes approx.
50 Cookies

GLUTEN FREE UTILITY CAKE

FREE FROM: wheat, gluten, eggs, milk, peanuts, tree nuts, seafood, sesame & soy * UNLESS ADDED

900 gms utility cake mix

4 eggs
280 mls Your choice of Oil
250 mls water

METHOD

Preheat Oven at 180°C (160°C fan-forced).
Combine ingredients on low speed until blended. Scrape bowl and mix on low speed for a further one minute.

Add optional flavours/fruit and fold in gently. Spoon the batter into the tin.

Bake for 70-80 minutes or until skewer comes out clean.

Options:

Banana cake - add 200 gms crush bananas in mixer before adding to batter.

Carrot and Walnut- add 200 gms carrot and 50gms walnut

Apple – add 200gms of fruit

Sultana – 250gms

Light Fruit Cake Mix – 250gms dried fruit cake mix

Fruit Cake Mix - 500gms dried fruit cake mix (bake for approximately 1hour 45min)

Perfect for a 2 x 17cm
tins or approx. 2 ½
doz. patty cakes
or approx. 80 mini
muffins

GLUTEN FREE MUFFIN MIX

FREE FROM: wheat, gluten, eggs, milk, peanuts, tree nuts, seafood, sesame & soy * UNLESS ADDED

500 gm Muffin Pre-Mix

2 Eggs
140 ml Water
140 ml Your choice of Oil

METHOD

Whisk three (3) wet ingredients together in bowl, then pour into premix and combine well. Add fruit or flavourings, mix for 30 secs. Put in muffin trays Bake at 180°C for approx 20 – 25 minutes. Cool on a wire rack.

You can add pie apples and cinnamon, choc chips, blueberries, fruit medley etc. *Check for Gluten in all adds if necessary*

Perfect for a
approx. 1 doz. patty
cakes

GLUTEN FREE WHITE CHOC MUD CAKE MIX

FREE FROM: wheat, gluten, eggs, milk, peanuts, tree nuts, seafood, sesame & soy * UNLESS ADDED

Ingredients

1kg White Mud Cake Mix
6 eggs
280ml your choice of Oil
280ml Water

Method:

Preheat your oven to 175°C (160°C for a fan forced oven)
In a large bowl combine water, oil, egg and utility white cake mix. Mix until the ingredients are well combined.
Pour the mixture into the cake tin. Set to bake for 50-60 minutes, inserting a skewer into the centre of the cake and checking consistency is a good indication of how your cake is going. If the skewer is clean your cake is ready to come out of the oven.
Rest for 5 minutes in the cake tin, then place on a wire rack to cool.

Makes 2 x 8inch
cakes

GLUTEN FREE SPONGE CAKE

FREE FROM: wheat, gluten, eggs, milk, peanuts, tree nuts, seafood, sesame & soy * UNLESS ADDED

1KG G/F Sponge/Pound Cake mix
315ml water
6 large eggs

METHOD

Preheat Oven at 180°C (170°C fan-forced)
Grease a 22cm tin or comparable sized tray.
Combine ingredients and mix on a fast speed for 3 minutes or until smooth batter is achieved. Spoon batter into tin or tray.
Bake for 30-40 minutes, or until a skewer inserted into the cake comes out clean. When ready, cool on a wire rack.

Perfect for a 2 x
17cm tins or
approx. 2 ½ doz.
patty cakes or
approx. 80 mini
muffins

GLUTEN FREE POUND CAKE

FREE FROM: wheat, gluten, eggs, milk, peanuts, tree nuts, seafood, sesame & soy * UNLESS ADDED

1kg G/F Sponge Cake Mix
315ml Water
4 large eggs
75 gm Butter/oil

METHOD

Preheat Oven at 180°C (170°C fan-forced)
Grease a 22cm tin or comparable sized tray.
Combine ingredients and mix on a fast speed for 3 minutes or until smooth batter is achieved.
Spoon batter into tin or tray. Bake for 30-40 minutes, or until a skewer inserted into the cake comes out clean.
When ready, cool on a wire rack.

Perfect for a 2 x
17cm tins or
approx. 2 ½ doz.
patty cakes or
approx. 80 mini
muffins

CHOCOLATE MUD CAKE

FREE FROM: wheat, gluten, eggs, milk, peanuts, tree nuts, seafood, sesame & soy * UNLESS ADDED

900 gms Mix
4 eggs
280 mls Your choice of Oil
250 mls water

METHOD

Preheat Oven at 170°C (160°C fan-forced)
Combine ingredients on low speed for one minute. Scrape bowl and mix on low speed for another minute.
Bake for 75-80 minutes or until skewer comes out clean.

Perfect for a 2 x
17cm tins or
approx. 2 ½ doz.
patty cakes or
approx. 80 mini
muffins

CHOCOLATE BROWNIE

450g Chocolate Mud Cake Mix.

3 Eggs
100g margarine/butter
150g dark chocolate pieces

METHOD

Preheat your oven to 175°C (160°C fan forced) Grease or line a 20cm Teflon tin.
Melt the chocolate and margarine in the microwave 90sec, stir until clear. In a large bowl combine melted chocolate and eggs one at a time, stirring constantly so that the eggs don't solidify. Add mud cake and continue to stir to a smooth consistency. Pour the batter into prepared tin and set to bake for 40 - 45 minutes.

Perfect for a
brownie tray

For an egg free recipe -
use egg replacer or substitute
each egg for 1tbsp of golden syrup
and 1tbsp of fine rice flour.

GLUTEN FREE PANCAKES

FREE FROM: wheat, gluten, eggs, milk, peanuts, tree nuts, seafood, sesame & soy * UNLESS ADDED

Ingredients

200g Pancake Mix
1 egg (optional)
10ml oil
300ml water

METHOD

In a large bowl combine all ingredients and mix well until ingredients are well combined.
Allow mixture to stand for about 7 – 10 minutes.
Pour batter in the center of a pre-heated frying pan and cook for about 50 – 75 seconds on each side.
Serve hot with preferred toppings.
Tips: For extra body and flavour; use half milk and half water.
Batter thickness may be adjusted by altering water to suit your preference

Makes about
6 pancakes