

GLUTEN FREE SAVOURY 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 Mix	600gm	G/F Crusty Mix
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.

To make a grainy loaf, add up to 75g of your choice of seeds or our Chunky Seed Mix to any of our range of Bread Mixes.

SAVOURY MUFFINS

250gm Gluten Free Self Raising Flour
1 sml Egg
250ml Water
125ml Your choice of Oil
125gm Savoury Filling (eg Ham, 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 SOFT BREAD

FREE FROM: heat, 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. Scape 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.

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.

Grandma's Pantry Recipes are provided for ease of use of our premixes. If you need any further info, ring us on 0481 155 799 or email us at sales@grandmaspantryonline.com.au

Updated: June 2023

Check out our delicious new recipes options to try!

GLUTEN FREE ARTISAN MIX VARIATIONS

ARTISAN LOAF

500g GF Artisan Bread Mix
350-400ml Water (14-18 C)
10g Dry Yeast
50ml Oil



METHOD

Preheat oven to 200 C (fan forced)

Dissolve yeast in the water.

Add bread mix, mix on slow speed until dough comes together and separates from the side of the bowl.

SLOWLY add oil, continue to mix for 3-4 minutes or until oil is absorbed.

For best results – dough temps should be 21-24 C

Cut and shape as desired.

Large loaf 300g-350g. Approx 3 small loaves per batch

Rolls 100g-200g. Approx. 10 – 100g rolls per batch

Place the dough on a lined tray and brush with oil.

Prove in a warm (38 C) place for between 45 mins to 1 hour. *I make a little steam room by placing a jug of just boiled water in the microwave with the bread and shutting it in. Check regularly.*

Bake for 19 mins – 24 mins for rolls/buns or 28 mins – 35 minutes for bread.

This GF Artisan Bread Mix can also be used to make -

GF FLAT BREAD

500g GF Artisan Bread Mix
350-400ml Water (14-18 C)
10g Dry Yeast
50ml Oil



METHOD

Preheat oven to 200 C (fan forced)

Dissolve yeast in the water.

Add bread mix, mix on slow speed until dough comes together and separates from the side of the bowl.

SLOWLY add oil, continue to mix for 3-4 minutes or until oil is absorbed.

For best results – dough temps should be 21-24C

Roll dough into balls. Rest for 10-15 minutes.

Roll out with a rolling pin.

Cook on a frying pan or crepe pan for about 90 seconds on each side.

GF PIZZA BASE

500g GF Artisan Bread Mix
350-400ml Water (14-18 C)
10g Dry Yeast
50ml Oil



METHOD

Preheat oven to 200 C (fan forced)

Dissolve yeast in the water.

Add bread mix, mix on slow speed until dough comes together and separates from the side of the bowl.

SLOWLY add oil, continue to mix for 3-4 minutes or until oil is absorbed.

For best results – dough temps should be 21-24 C

Roll dough into balls, then roll out with a rolling pin.

Rest for 10-15 minutes. For a thicker pizza, rest for 15- 30 minutes

Par-bake at 220 C for 8-10 minutes

Freeze, ready for use.

Or - Use when cooled by dressing with your favourite toppings and bake until cooked and golden!

GLUTEN FREE DARK CONTINENTAL MIX

500g GF Dark Continental Bread Mix
450ml Water (14-18 C)
25ml Oil



METHOD

Preheat oven to 215 C (200 C fan forced)

Mix all ingredients on medium speed using a dough hook. Mix for three minutes.

Scrape the bowl down after 30 seconds.

Place into loaf tin/s and allow to rest for 15 minutes.

Rest in a warm (38C) place for the 15 minutes.*

**I make a little steam room by placing a jug of just boiled water in the microwave with the bread and shutting it in. Check regularly*

Bake for 19 mins – 24 mins for rolls/buns or 40 mins – 45 minutes for bread.

Large loaf 300g-350g. Approx 3 small loaves per batch.

Rolls 100g-200g. Approx. 10 – 100g rolls per batch
For lovely shaped rolls - make rolls in a large muffin tin.

Make your favourite flavoured bread like tomato, onions olives etc. by adding about 10-15% of the flour weight.
