



# Gluten-free cake\*

[Gluten-free cake mix]

This gluten free mix made with high quality products has been developed to conveniently prepare all sorts of cakes such as sponge cakes and muffins.

	GLUTEN-FREE CAKE	GLUTEN-FREE MUFFIN
<b>Recipe</b>		
GF cake mix ABM	2500 g	1250 g
Fat	Butter/Margarine 500 g	Vegetable oil 250g
Whole egg	875 g	437,5 g
Water	600 g	300 g
Glycerin	38 g	19 g
<b>For a chocolat preparation</b>	Cacao powder 125 g Water 38 g	Cacao powder 62,5 g Chocolat chips 174 g
<b>Equipment</b>	Spiral mixer	Spiral mixer
<b>Mixing</b>	Mix ABM mix with 2/3 of liquid ingredients 1 min in 1 <sup>st</sup> gear 3 min in 2 <sup>nd</sup> gear Ajdd the rest of liquid ingredients 1 min in 1 <sup>st</sup> gear 3 min in 2 <sup>nd</sup> gear	Mix ABM mix and slowly add liquid ingredients 1 min in 1 <sup>st</sup> gear 3 min in 2 <sup>nd</sup> gear
<b>Supplement addition</b>	Depending on recipe add chocolate or nuts	Add chocolat chips, mix in 1 <sup>st</sup> gear
<b>Dough temperature after mixing</b>	25°C	25°C
<b>Scaling</b>	Depends on final product (400 – 500 g)	Standard 75 g / large muffin 120 g
<b>Baking</b>	Approx. 55 min in an oven at 150/160°C	Approx. 25min at 200°C

\*In accordance with the European legislation n°CE828/2018 which limits the amount of gluten of a finished product to less than 20 ppm. The designation «gluten-free product» is the responsibility of the end product manufacturer.

Bag

**12,5 kg**

**Ingredients:** Sugar, starch (tapioca, rice), rice flour, vegetable oil (palm, turnip), modified starch, maltodextrin, lactoserum powder [**milk**], leavening agent: E450, E500, **milk protein**, salt, emulsifier: E471, E475, stabilizer: E415, natural flavour, enzymes: Lipases, Amylases

**Storage:** in a closed bag, in a dry and cool place for 9 months after production date  
non MGO organism

**Allergen :** egg, milk

**Product code:** 308415

**AB | MAURI**