

# MUFFIN-MIX

## GLUTEN-FREE

*Gluten*  
**FREE**



# MUFFIN-MIX GLUTEN-FREE

light-  
textured,  
moist crumb

Mix for the production of gluten-free muffins

## Recipe:

|                        |          |
|------------------------|----------|
| MUFFIN-MIX GLUTEN-FREE | 1.000 kg |
| Whole egg              | 0.500 kg |
| Vegetable oil          | 0.350 kg |
| Water                  | 0.150 kg |
| Total weight           | 2.000 kg |

|                     |                             |
|---------------------|-----------------------------|
| Mixing time:        | 3 minutes, slow             |
| Scaling weight:     | 0.070 kg - 0.080 kg         |
| Baking temperature: | 180° C, giving slight steam |
| Baking time:        | 20 - 25 minutes             |

## Instructions for use:

Mix all the ingredients until smooth, fill the batter into muffin tins and bake. Give slight steam after 3 minutes of baking time and finish baking with closed damper.

## Variations:

The batters can be combined with everything which is common in the confectionery bakery, provided it is gluten-free, such as fruit, raisins, chocolate drops, almonds, nuts, pistachios, etc., for example. These can be worked into the batter or placed on top. As a base for heavy toppings, the batter should be kept slightly more compact. Icing, piped in a design, can equally top this off.

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