



Vegan, Gluten-free Hazelnut-Almond Corners

using GLUTEN-FREE VEGAN CAKE MIX



Recipe for 1 tray of 60 x 40 cm

Short pastry:

GLUTEN-FREE VEGAN CAKE MIX	1.000 kg
Vegan margarine	0.350 kg
Water	0.100 kg
Total weight	1.450 kg

Mixing time: 2 – 3 minutes, spiral mixer

Instructions for use: Mix all the ingredients into a smooth dough, roll out to a thickness of approx. 3 mm, place on a baking tray and pre-bake.

Baking temperature: 190° C

Baking time: 8 – 10 minutes



Gluten
FREE

RECIPE SERVICE



Nut batter:

Apricot jam	0.500 kg
Vegan margarine	0.100 kg
Water	0.200 kg
Sugar	0.150 kg
Hazelnuts, chopped	0.400 kg
Almonds, flaked	0.400 kg
<u>Cinnamon, ground</u>	<u>0.015 kg</u>
Total weight	1.765 kg

Instructions for use: Bring all the ingredients of the nut batter to the boil, spread on the pre-baked short pastry base and bake.

Baking temperature: 190° C

Baking time: 20 – 25 minutes

Instructions for use: After cooling, cut into triangles and decorate with a dark coating as desired.