

GLUTEN FREE PRE-MIX RECIPES

GLUTEN FREE CRUSTY BREAD

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

750gm Loaf	1kg Loaf
450gm G/F Crusty Mix	600gm G/F Crusty Mix
320ml Water	400ml Water
20gm Butter/oil	30gm Butter/oil
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 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. 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 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 sub)

METHOD

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 sub.)

1 Tablespoon oil of your choice

METHOD

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.

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 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. Scape 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.

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.

GLUTEN FREE SCONES

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

400g	Gluten Free Self Raising Flour Mix
5 tbsps.	caster sugar (leave out for savoury scones)
3 tbsp.	(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 an egg free recipe - use egg replacer or substitute each egg for 1tbsp of golden syrup and 1tbsp of fine rice flour.

Grandma's Pantry Recipes are provided for ease of use of our premixes. If you need any further info, ring us on 38232100 or email us at sales@grandmaspantryonline.com.au Updated: 26/3/22

GLUTEN FREE COOKIE MIX

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

GRANDMA'S SPECIAL COOKIES

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

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

METHOD

Combine dry ingredients on low speed for 3-4 minutes. 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 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 UTILITY CAKE

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

900 gms utility cake mix 250 mls water
280 mls Your choice of Oil 4 eggs

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

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: Sultana – 250gms or **Apple** – add 200gms of fruit

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

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

Light Fruit Cake Mix – 250gms dried fruit cake mix

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

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

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

Perfect for a approx. 1 doz. patty cakes

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*

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

GLUTEN FREE WHITE CHOC MUD CAKE

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

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

Makes 2 x 8 inch cakes

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.

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

GLUTEN FREE PANCAKE

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

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

Makes about 6 pancakes

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

GLUTEN FREE DONUT MIX

FREE FROM: wheat, gluten, eggs *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!