



## RECIPE SHEET

# Gluten Free Baby Rusks

## Using Easy Bakers Gluten Free Special White Mix

### Description

Specifically formulated to produce top quality baked goods without the use of wheaten flour, dairy products or yeast. It is so versatile it can easily substitute for wheaten flour premix in most applications. One of its special features is that it carries a variety of gluten free flours, for added texture, nutrition and taste.

Weight in Grams	Ingredients	Volumetric Measure
500 g	Easy Bakers Special White Mix	1 packet
330 ml	Cold Water	1.3 cups

### Method

1. Preheat oven to 200°C.
2. Add cold water to *Easy Bakers Special White Premix* and mix until the batter is smooth and free of lumps.
3. Fill a piping bag with the mixture and pipe fingers of batter on to flat baking trays that have been well greased or covered with baking paper.
4. Note: You will require a piping bag with a 1cm round nozzle. A strong plastic bag may be used with one of the bottom corners cut off.
5. Note: The fingers should be approx. 10 cm long x 1.5 cm wide. Leave room between each finger to allow for spread in the oven. A 500g pack of premix should yield approximately 18 units.
6. Place trays into the pre heated oven as soon as possible and bake for approx 40 – 45 mins or until dried right through.
7. Allow to cool thoroughly before storing in an air tight container.