



## RECIPE SHEET

### Gluten Free Basic Cake

Using Laucke Easy Bakers Gluten Free Mix

Weight in Grams	Ingredients	Volumetric Measure
150 g	Whole Egg	
100 ml	Water	0.4 cups
250 g	Easy Bakers Gluten Free Special White	½ packet
75 g	Sugar	6 tablespoons

#### Method

1. Pre heat oven to 190°C (375F).
2. Into a mixing bowl add whole egg, water, Easy Bakers Special White, sugar and blend on slow speed for 1 minute using a whisk.
3. Whisk on high speed for approximately 5 – 8 minutes.
4. Pour into a well-greased cake tin (a 18cm round is ideal.)
5. Place in oven for approximately 30 minutes or until fully baked.
6. Turn out onto wire rack and allow to cool before cutting or icing.
7. Store in an airtight container.

#### Notes

You may wish to add flavourings such as vanilla, lemon, orange or chocolate at step 2.