



RECIPE SHEET

Gluten Free Bread Rolls

Using Laucke Easy Bakers Gluten Free Mix

Weight in Grams	Ingredients	Volumetric Measure
500 g	Laucke Easy Bakers Gluten Free Special White Mix	1 packet
380 ml	Water	1.5 cups
or		
500 g	Laucke Easy Bakers Gluten Free Meals & Grains	1 sachet
360 ml	Water	1.4 cups

Method

EQUIPMENT

A mixer with beater attachments and mixing bowl (can be mixed by hand if desired, but mixing times should be adhered to).

A rubber spatula to scrape the bowl clean.

An accurate set of scales (preferred) or measuring cup or jug.

A well-greased muffin pan.

1. Pre-heat conventional oven to 225°C or Fan Forced to 205°C.
2. Measure or preferably weigh 380ml (g) water for a Special White loaf or 360ml (g) water for the Meals & Grains loaf and place in the mixing bowl. Water temperature should be adjusted for warm or cool conditions such that once mixed, the batter feels neither warm nor cold.
3. Open a 500g Laucke Easy Bakers Gluten Free mix bag and empty in to the mixing bowl on top of the water.
4. Mix with an electric mixer on lowest setting for 30 seconds (may be mixed by hand). Stop mixing then use a rubber spatula to scrape down the sides.
5. Mix on medium setting for a further 2 minutes.
6. Using a greased muffin pan, half fill the cups with batter. For a standard muffin tray this will be approximately 50g.
7. Place the muffin tin in a warm 30°C location (free from draughts) to rise for 20 to 30 minutes. The mixture should almost double in size.
8. If you wish to sprinkle with certain toppings such as sesame seed now is the time.
9. Remove from oven and turn out on to a cooling wire.

Notes

1. You can mix Laucke Easy Bakers Special White and Laucke Easy bakers Meals & Grains in a 50:50 mix by using 250g Special White, 250g Meals & Grains and 265ml of water.
2. Laucke Bakers Yeast can be added to improve flavour. We recommend adding 1 tsp to the mix before mixing, to improve flavour.
3. Bread must be allowed to cool completely before cutting or it will stick to your bread knife.
4. Once completely cooled, to keep the bread fresh it should be stored in a plastic bag or air tight container.