



RECIPE SHEET

Gluten Free Hamburger Rolls 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 Gluten Free Special White Mix	1 packet
380 ML	Cold Water	1.5 cups
	Sesame Seeds (optional)	

Method

1. Preheat Oven to 210°C
2. Mix the *Easy Bakers Gluten Free Special White Premix* and the water until batter is smooth.
3. Pour mixture evenly into 6 large rings.
4. Sprinkle with sesame seeds
5. Place the tray straight into the pre heated oven and bake for approx. 15 – 20 mins.
6. Remove rings from rolls when cool enough.
7. Place rolls on a wire rack to cool.

Notes

You will need to get 6 large rings made. The easiest way is to obtain a length of 10.0cm aluminium tubing. This will need to be cut into 2.5 – 3.0cm rings, similar to egg rings. These should be well greased and placed onto a flat, papered or greased baking tray.