

Gluten Free Tea Cakes/Basic Bun Dough using IREKS Singlupan**Ingredients:**

	g	kg
Singlupan	-	6.000
Yeast	420	-
Salt	60	-
Fat	690	-
Sugar	750	-
Gluten Free Bread Improver	120	-
Milk Powder	180	0
Water		3.300Lt
Fruit		2.100

Method:

- Usual processing.
- Egg can be used instead of Bread Improver.