

Gluten-free Madeira Cake

using SINGLUPAN

SINGLUPAN	0.500 kg
Gluten-free baking powder	0.010 kg
Butter, soft	0.340 kg
Sugar	0.340 kg
Whole egg	0.440 kg
Milk	0.060 kg
Salt, vanilla, lemon	
Total weight	1.690 kg

Mixing time: approx. 3 minutes, slow

Scaling weight: 0.500 kg

Baking temperature: 180° C

Baking time: approx. 45 minutes

Instructions for use: Mix the soft butter with sugar to a smooth dough (not beating). Give flavouring, whole egg and milk to the batter. The batter has a light coarse consistency. Blend SINGLUPAN and baking powder in, fill the batter in greased tins, lay out the trays with baking paper. Make a mark in the middle with a greased dough scraper and allow to bake.



RECIPE SERVICE



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