



CAKE MIX GLUTEN FREE

For gluten free sweet baked goods like muffins, cakes & cookies.

- ✓ Versatile production possibilities
- ✓ Simple and reliable production
- ✓ Perfect batter consistency
- ✓ As delicious as original with flour

CAKE MIX GLUTEN FREE

SB-Fit Cake Mix Gluten Free is a complete versatile mix for production of various gluten free sweet baked goods like muffins, cakes and cookies. SB-Fit Cake Mix Gluten Free bakes muffins & cakes as delicious as the original wheat flour varieties.

MUFFIN

Recipe

CAKE MIX GLUTEN FREE	1000 gm
Fresh Eggs	600 gm
Sunflower Oil	350 gm
Water	200 gm

Method

Mixing Time	5 mins
Baking Temperature	180C
Baking Time	20 - 25 mins



ALMOND BISCOOTI

Recipe

CAKE MIX GLUTEN FREE	1000 gm
Fresh Eggs	260 gm
Butter	50 gm
Almonds	400 gm
Almond Flavour	2 gm

Method

Mixing Time	4 mins
Baking Temperature	180C
Baking Time	22 - 28 mins

Instructions

Mix all the ingredients except the almonds for 4 mins.
 Add almond and mix for 1 minute at slow speed.
 Shape the dough into logs, approx. 30 cm long and 4 - 5 cm wide,
 and place on the prepared baking trays.
 After cooling, slice into 1 cm thick pieces and bake for another 22 - 28 minutes at 180° C.

COOKIES

Recipe

CAKE MIX GLUTEN FREE	1000 gm
Fresh Eggs	250 gm
Butter	550 gm
Rice Flour	300 gm
Vanilla Flavour	2 gm

Instructions

Mix the butter with egg and vanilla flavour until slightly creamy, then add the dry ingredients and stir until a smooth texture is obtained.
 Fill the batter into piping bags and pipe onto prepared baking trays.
 Bake for 12 -15 minutes at 180° C.



Make sure all your ingredients like eggs, butter & water are at common room temperature for proper mixing

INGREDIENTS

Sugar, Milk Solids, Edible Starches (Corn Starch, Rice Starch, Potato Starch), Maize flour, Tapioca flour, Emulsifier (E471, E481), Raising agents (E500, E541), Vegetable thickener guar, natural vanilla flavor and natural color.

PACK



PAPER BAG

DOSAGE



100%

STORAGE


 DRY AND HYGIENIC
 ENVIRONMENT

SHELF LIFE



FROM MFG. DATE