

GLUTEN FREE CHOCOLATE FUDGE BROWNIE MIX

Product Information

Description

A rich, delicious and chewy Gluten Free fudge brownie mix, enough to satisfy any sweet tooth. Easy to use, just add butter and eggs. Add fruit, nuts or chocolate chips for a tasty treat.

Certified by Coeliac UK product CUK-M-198

Brand: Middleton Cakes & Bakes Mixes

Description: Gluten Free Chocolate Fudge Brownie Mix

Pack Size: 3kg

Storage: Store in a cool dry place away from strong odours and direct sunlight

Order Code: U013A

(Internal Code: Y101 tub)

Shelf Life

Unopened - 24 months

Portion Yields

Dry Mix	500g
Butter (melted)	165g
Eggs (beaten)	4

30 x 100g portions as sold per 3kg tub
Approximate cost: 91 x 57g = 12p each*

* Based on Feb 2017, cost does not include extra ingredients i.e. egg, butter etc.

Features and Benefits

Easy to use, just add butter & eggs

Suitable for Vegetarians

Nutritional Information

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Energy (kJ)	1605.2
Energy (kcal)	379.5
Fat (g)	1.3
of which Saturates (g)	0.5
Carbohydrate (g)	88.0
of which Sugars (g)	64.7
Protein (g)	2.8
Salt (g)	0.487



Ingredients

Sugar, White Rice Flour, Reduced Fat Cocoa Powder (5.46%), Tapioca Starch, Potato Starch, Maize Starch, Raising Agents (E341(i), E500), Buckwheat Flour, Flavouring.

Allergens

For allergy advice see ingredients in UPPERCASE

Cooking Instructions

To make a rich Chocolate Fudge Brownie:

1. Place the weighed out mix into a mixing bowl.
2. Select the beater attachment.
3. Add the eggs to the dry mix and blend for 1 minute on slow speed.
4. Scrape down. Add the melted butter and mix for a further 1 minute on slow speed.
5. Scrape down and mix for a further 1 minute on slow speed.
6. Add mixture to the baking tin and bake at 190°C/375°F/Gas Mark 5 (Fan Oven 170°C) for 30-40 minutes.
7. Cooking times and temperatures may vary depending on tin size and oven used.

For a lighter Cake Brownie:

1. Follow steps 1 to 7 above. *At step 5 increase to 1 minute on medium speed.

(Tin size used: 200mm x 260mm x 50mm deep).