

GLUTEN FREE MULTI SPONGE & MUFFIN MIX

Product Information

Description

A versatile, luxurious Gluten Free Sponge and Muffin Mix. Multi-purpose, golden coloured plain homemade sponge with a good lift, making it suitable for sponge cakes, muffins, tray bakes and individual loaf cakes. Suitable for those with Coeliac Disease.

Certified by Coeliac UK product CUK-M-198.

Brand: Middleton Cakes & Bakes Mixes

Description: Gluten Free Multi Sponge & Muffin Mix

Pack Size: 3kg

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

Order Code: U029A

(Internal Code: Y101 tub)

Shelf Life

Unopened - 24 months

Portion Yields

30 x 100g portions as sold per 3kg tub

Features and Benefits

Easy to use. For vegetarians just add egg, milk & butter. For vegans just add Vitalite (Vegan Spread) & sparkling water.

 Suitable for Vegetarians

 Suitable for Vegans

Nutritional Information

Nutritional Information	100g as sold
Energy (kJ)	1534
Energy (kcal)	366
Fat (g)	1.6
of which Saturates (g)	0.4
Carbohydrate (g)	84
of which Sugars (g)	33.4
Protein (g)	3.4
Salt (g)	1.3



Ingredients

Rice Flour, Sugar, Tapioca Starch, Potato Starch, Cornflour, Raising Agents (E500(ii)), (E341(i)), Buckwheat Flour, Flavouring, Thickener (Xanthan Gum).

Allergens

For allergy advice see ingredients in UPPERCASE

Cooking Instructions

Cooking Instructions for Gluten Free Cakes

1. Weigh out gluten free mix into mixing bowl & select the beater attachment. If making chocolate sponge or muffins, add in cocoa & mix on slow for 1 minute.
2. Add the softened butter, eggs & milk to mixing bowl & mix for 1 minute on slow speed.
3. Scrape down & mix for 2 minutes on medium speed.
4. Divide mix between 2x20cm (8in) lined sandwich tins OR scale into muffin cases at 65g each.
5. Bake for 25-30 minutes at 180°C.

Ingredients	Quantity	
	Plain Sponge/Muffin	Chocolate Sponge/Muffin
GF Plain Sponge Mix	370g	370g
Egg	3	3
Milk	75ml	75ml
Softened Butter	165g	165g
Cocoa Powder (if using)	--	15g

Cooking Instructions for Vegan Cakes

1. Weigh out gluten free mix into mixing bowl and select the beater attachment. If making chocolate sponge or muffins, add in cocoa and mix on slow for 1 minute.
2. Add the Vitalite to a mixing bowl and mix until it resembles a breadcrumb texture, approx 2 minutes on slow speed.
3. Add water to bowl and mix for 30 seconds on slow.
4. Scrape down & mix for a further 30 seconds on slow.
5. Divide mix between 2x20cm (8in) lined sandwich tins OR scale into muffin cases at 65g each.
6. Bake for 25-30 minutes at 180°C.

Ingredients	Quantity	
	Plain Sponge/Muffin	Chocolate Sponge/Muffin
GF Plain Sponge Mix	440g	440g
Vitalite (Vegan Spread)	125g	130g
Sparkling Water	275ml	275ml
Cocoa Powder (if using)	--	20