

# GLUTEN FREE Yorkshire Pudding MIX

## Product Information

### Description

A tasty Gluten Free Yorkshire Pudding mix suitable for those with Coeliac Disease. Its really easy to use, just add milk and eggs.

Certified by Coeliac UK product GB-163-038

Brand: Middleton Cakes & Bakes Mixes

Description: Gluten Free Yorkshire Pudding Mix

Pack Size: 3kg

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

Order Code: **U032A**

(Internal Code: Y130 / Y130L yellow tub & lid)



### Shelf Life

Unopened - 12 months from date of manufacture.

### Portion Yields

30 x 100g portions as sold per 3kg tub

### Features and Benefits

- ✓ Suitable for those with Coeliac disease
- ✓ Suitable for Vegetarians

### Nutritional Information

Nutritional Information	100g as sold
Energy (kJ)	1459
Energy (kcal)	344
Fat (g)	0.7
of which Saturates (g)	0.1
Carbohydrate (g)	82
of which Sugars (g)	0.1
Protein (g)	2.7
Salt (g)	2.6

### Ingredients

Maize Starch, Rice Flour, Potato Starch, Tapioca Starch, Salt, Buckwheat Flour, Raising Agents (E450(i), E500(ii)).

### Allergens

For allergy advice see ingredients in UPPERCASE

### Cooking Instructions

YIELD	
Dry Mix	200g
Milk	300ml
Medium Eggs	6

1. Pour a small amount of vegetable oil into a 12 cup muffin tin to approximately ½ inch depth and ensure sides are well oiled. (A muffin tin will give the best results)
2. Place tin in the oven set at 220°C to heat oil until it produces a blue haze.
3. Place dry mix into a bowl.
4. In a separate container beat the eggs into the milk and then add to dry mix.
5. Beat until thoroughly mixed.
6. When muffin tin is smoking hot pour the batter into the cups to ¾ full.
7. Bake for approximately 25 mins.
8. Cooking times and temperatures may vary.