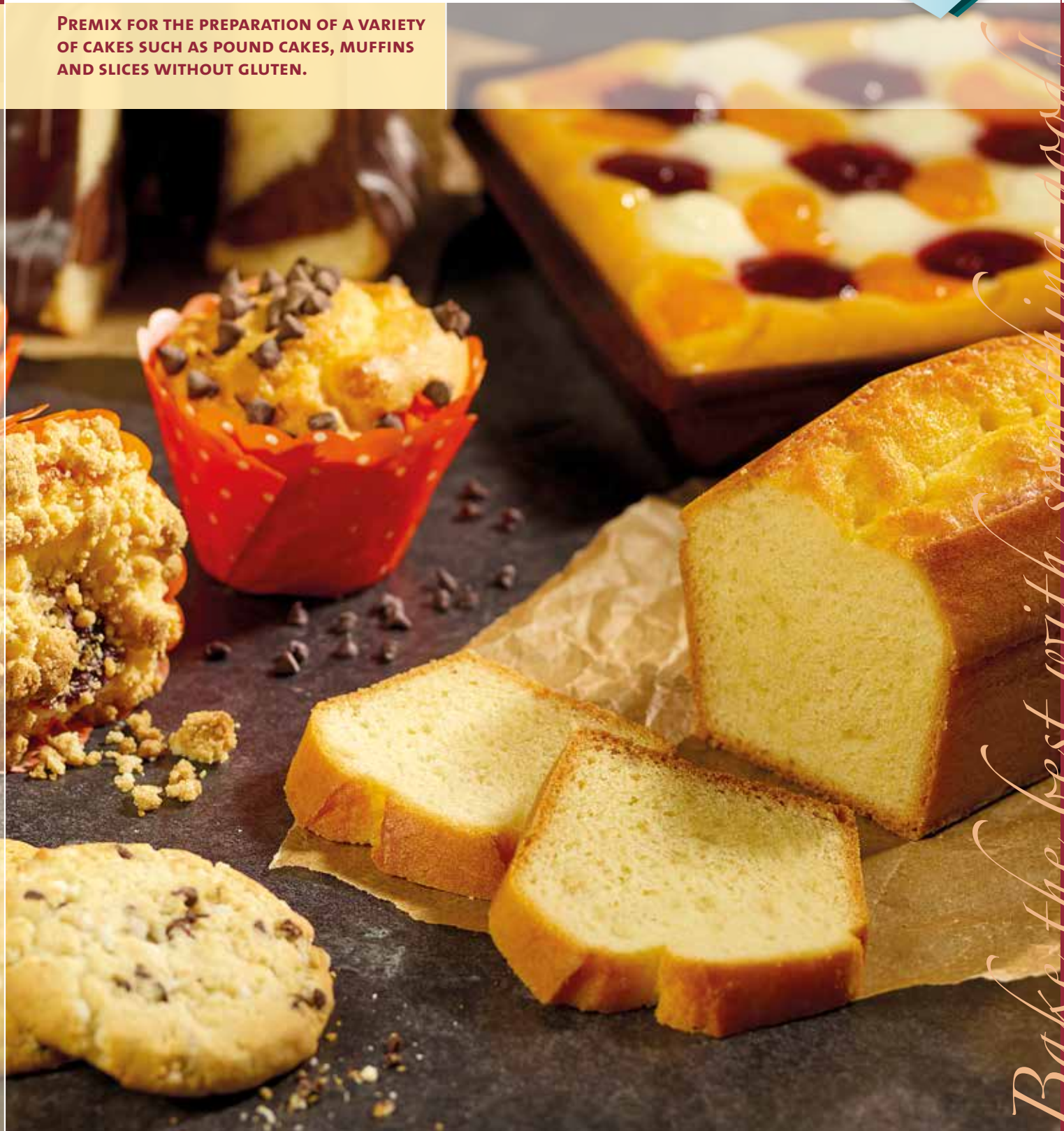


# KOMPLET Gluten-Free Cake

Gluten  
Free

PREMIX FOR THE PREPARATION OF A VARIETY OF CAKES SUCH AS POUND CAKES, MUFFINS AND SLICES WITHOUT GLUTEN.



*Bake the best with something good!*



# KOMPLET Gluten-Free Cake

Gluten  
Free

## Recipe: Gluten-Free Pound Cake

KOMPLET Gluten-Free Cake	1.000 g
Eggs	500 g
Vegetable oil	400 g
Water	200 g
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Total weight	2.100 g

**Yield:** 5 pieces

### Method:

Mix all ingredients with wide wire whisk or flat beater for 3 minutes. Scale the batter into prepared baking moulds.

**Scaling weight:** 420 g

**Baking temperature:** 190 °C

**Baking time:** approx. 45 minutes

### MASTER TIP:

FOR GLUTEN-FREE CHOCOLATE CAKE BATTERS, ADD THE FOLLOWING INGREDIENTS TO THE BASIC RECIPE ABOVE:

COCOA POWDER 100 g, SUGAR 100 g, WATER 100 g

MIX THE INGREDIENTS TOGETHER AND

ADD TO THE LIGHT BATTER.

## Recipe: Gluten-Free Soft Cookies

KOMPLET Gluten-Free Cake	1.000 g
Eggs	150 g
Butter	200 g
Milk	150 g
Rock Sugar	150 g
Salt	5 g
KOMPLET Chocolate Drops	200 g
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Total weight 1.855 g

**Yield:** 46 pieces

### Method:

Mix all ingredients, except the **KOMPLET Chocolate Drops**, for 2 minutes at medium speed with a flat beater. At the end, incorporate the **KOMPLET Chocolate Drops**. Roll into logs of approx. 4 cm in diameter, cover and give 60 minutes bulk rest in the refrigerator. Cut into approx. 1 cm slices and place on tray with baking paper.

**Dough weight:** approx. 40 g/piece

**Baking temperature:** 210 °C in a deck oven

**Baking time:** approx. 10 minutes



*Bake the best with something good!*



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