

Basic Ingredients HomeBread

Gluten Free Recipes II

Another collection of popular recipes



Gluten Free Boiled Fruit Cake

290g GF bread Mix	1 teaspoon mixed spices
500g mixed fruit	1 can crushed pineapples
250g chopped dated	1/2 cup Sherry or Rum
125g chopped cherries	2 eggs(beatn);1 tspn Bicarb Soda
125g Margarine/butter	2 tbsp Marmalade
1/2 cup brown sugar	



Place all the fruit in a saucepan and add butter, sugar, spice and pineapple. Cook until butter is melted; simmer for 3 mins. When cool, add rum/sherry, well beaten eggs and the marmalade. Mix well. Add Bread Mix and Bi-carb Soda. Mix well.

Bake in a lined 200mm to 225mm cake tin in a moderate slow oven for approx. 2 hours, or until browned. Lastly, let the Cake cool in the tin, then remove.

This cake keeps well if frozen in small pieces.

Bread Crumbs

If your bread has become too stale for even toasting, you can use it for bread crumbs.

Break up the bread, and place on a tray in a low oven. Allow to dry out for 2 hours.

Place the dried pieces in a food processor, and turn on high speed, until crumped.

Store in an airtight container for use when required. I.e. schnitzels, rissoles

Gluten Free Pastry

Combine 2 Cups of Gluten Free Bread Mix, 1 cup of Gluten Yeast and Dairy Free and 2 tablespoon dessicated coconut and 100g chilled butter in a food processor. Add sufficient ice water to make a soft manageable dough. Chill for 30 minutes. To roll place the dough between two sheets of cling wrap., if it get too messy, chill it for a few minutes.

SWEET VERSION Add 1 tablespoon caster sugar and 1 egg yolk and sufficient ice water just to bind together.

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