

# ABEL + SCHAFER

*Our Experience Ensures Yours Will Be Extraordinary.*

## RECIPES FOR GLUTEN-FREE BAKE MIX



# GLUTEN-FREE BREAD #1

<u>INGREDIENT</u>	<u>AMOUNT</u>
Gluten-Free Bake Mix (#61076)	2 lb. 4 oz.
Salt	½ oz.
Sugar	½ oz.
Buttermilk +/-	1 lb.
Water, hot	7 oz.
Fresh Yeast	2 oz.
Ground Caraway	Pinch
Egg Wash or Vegetable Oil	As Needed
	<hr/>
	3 lbs. 14 oz.

## METHOD

1. Set aside 4 oz. of the Gluten-Free bake mix.
2. Using a paddle, pour the remaining 2 pounds of the mix and combine with all other ingredients except the caraway seeds and the eggs.
3. Mix until smooth and well incorporated., about 3 minutes on medium speed.
4. Cover and rest for 20-30 minutes.
5. Sprinkle the work surface with some of the reserved Gluten-Free Bake Mix and scale the dough as desired.
6. Shape as desired using the remaining Gluten-Free Bake Mix for dusting.
7. Place the loaves onto sheet pans and brush with vegetable oil. Sprinkle with caraway seeds or coarse salt or herbs if desired.
8. Proof for 30-40 minutes.
9. Bake at 400° F. with steam for about 40 minutes, adjusting the time depending on the size of the loaves.
10. Allow to cool on a wire rack.

# GLUTEN-FREE BREAD #2

<u>INGREDIENT</u>	<u>AMOUNT</u>
Gluten-Free Bake Mix (#61076)	5 lbs.
Baking Powder	8 oz.
Whole Milk	7 lbs.
Olive Oil	8 oz.
	<hr/>
	13 lbs.

## METHOD

1. Mix the Gluten-Free Bake Mix and baking powder on low speed for 1 minute to combine.
2. Add the milk and oil and mix on low speed just to combine, 1-3 minutes. Continue mixing on medium speed for 9 minutes or until the batter is smooth and creamy.
3. Scale at 1½ pounds and shape as desired. Place into greased pans.
4. Allow the loaves to rest for 10-15 minutes.
5. Bake at 400° F. with steam for 35-40 minutes, adjusting the time depending on the size of the loaves.

# GLUTEN-FREE BROWNIES

<u>INGREDIENT</u>	<u>AMOUNT</u>
Sugar	1 lb. 14 oz.
Butter, softened	14 oz.
Whole Eggs	12 oz.
Corn Syrup	8 oz.
Gluten-Free Bake Mix (#61076)	1 lb. 5 oz.
Cocoa Powder	5 oz.
Walnuts	8 oz.
<hr/>	
	6 lbs. 2 oz.

## METHOD

1. Cream the sugar and butter with a paddle until light and fluffy. Thoroughly scrape down the bowl and the paddle and mix for an additional 30 seconds.
2. Combine the eggs and corn syrup, then add them in stages until they are thoroughly incorporated.
3. Add the Gluten-Free Bake Mix and cocoa powder on low speed just until the batter is homogenous.
4. Gently incorporate the nuts.
5. Spread evenly in a parchment-lined pan and bake at 350-375° for approximately 25-30 minutes.

# GLUTEN-FREE POUND CAKE

<u>INGREDIENT</u>	<u>AMOUNT</u>
Sugar	2 lbs. 4 oz.
Butter, softened	2 lbs. 4 oz.
Whole Eggs	2 lbs. 4 oz.
Baking Powder	¼ oz.
Gluten-Free Bake Mix (#61076)	2 lbs. 8 oz.
	<hr/>
	9 lbs. 4¼ oz.

## METHOD

1. Cream the sugar and butter with a paddle until light and fluffy. Thoroughly scrape down the bowl and the paddle and mix for an additional 30 seconds.
2. Add the eggs on low speed in stages until they are thoroughly incorporated.
3. Add the Gluten-Free Bake Mix and baking powder on low speed just until the batter is homogenous.
4. Portion into loaf pans and bake at 350-375° for approximately 45 minutes.

# GLUTEN-FREE HIGH RATIO CHOCOLATE CAKE

<u>INGREDIENT</u>	<u>AMOUNT</u>
Gluten-Free Bake Mix (#61076)	3 lbs. 8 oz.
Butter, softened	1 lb.
Shortening	1 lb.
Unsweetened Cocoa Powder	2½ oz.
Sugar	3 lbs. 12 oz.
Salt	1 oz.
Baking Powder	½ oz.
Milk	1 lb. 8 oz.
Vanilla Bean, scraped	1 each
Whole Eggs	1 lb. 8 oz.
<hr/>	
	13 lbs. 8 oz.

## METHOD

1. Cream the Gluten-Free Bake Mix, butter, shortening and cocoa powder with a paddle until light and fluffy. Thoroughly scrape down the bowl and the paddle and mix for an additional 30 seconds.
2. Add the sugar, salt and baking powder on low speed until the batter is smooth.
3. Slowly add the milk and vanilla and mix just until the batter is smooth.
4. Add the eggs on low speed in stages until they are thoroughly incorporated.
4. Portion into cake pans and bake at 350-375° for approximately 35 minutes.

# GLUTEN-FREE CHOCOLATE MUFFINS

<u>INGREDIENT</u>	<u>AMOUNT</u>
Butter (or margarine), softened	4½ oz.
Sugar	3½ oz.
Vanilla Extract	To Taste
Whole Eggs	3 each
Gluten-Free Bake Mix (#61076), sifted	5½ oz.
Baking Powder, sifted	¾ oz.
Almond Flour, sifted	3½ oz.
Chocolate Chips	1¾ oz.
Whole Milk	1¾ oz.

---

1 lb. 10 oz.

## METHOD

1. Cream the sugar, butter and vanilla extract with a paddle until light and fluffy. Thoroughly scrape down the bowl and the paddle and mix for an additional 30 seconds.
2. Add the eggs on low speed in stages until they are thoroughly incorporated.
3. Fold in the Gluten-Free Bake Mix, baking powder and almond flour.
4. Add the milk and chocolate chips and mix just until thoroughly combined.
5. Bake at 350-375° F for approximately 20-25 minutes.

# GLUTEN-FREE MAPLE-PECAN PIE

## FOR THE CRUST

	<u>AMOUNT</u>
Gluten-Free Bake Mix (#61076), sifted	5½ oz.
Salt	Pinch
Butter	2¼ oz.
Cream Cheese	4 oz.
Water	1 oz.

## FOR THE FILLING

Whole Eggs	3 each
Maple Syrup	8 oz.
Butter, melted	2 oz.
Vanilla Extract	1 Teaspoon
Pecan Halves	5⅓ oz.

---

2 lbs.

## PIE CRUST METHOD

1. Combine the flour and the salt.
2. Add the butter and the cream cheese and mix on slow speed with a paddle until a coarse crumb texture is achieved.
3. Add the water in small amounts just until the dough comes together.
4. Chill before rolling and placing in a pie tin.

## FILLING & BAKING METHOD

1. Whisk the eggs, then add the maple syrup, sugar, butter and vanilla extract.
2. Stir the pecans into the mixture.
3. Pour the filling into the prepared pie crust.
4. Bake at 425° F for 15 minutes, then lower the oven to 350° F and bake for an additional 15-20 minutes or until the filling is set.

# GLUTEN-FREE CHOCOLATE CHIP & NUT COOKIES

<u>INGREDIENT</u>	<u>AMOUNT</u>
Butter	1 lb.
Light Brown Sugar	10 oz.
Sugar	13¾ oz.
Whole Eggs	4 each
Vanilla Extract	4 Teaspoons
Salt	1 Teaspoon
Gluten-Free Bake Mix (#61076)	2 lb. 2 oz.
Baking Soda	2½ Teaspoons
Chocolate Chips	1 lb. 4 oz.
Nuts, coarsely chopped	10 oz.
<hr/>	
	8 lbs. 15 oz.

1. Cream the butter and the sugars with a paddle until light and fluffy. Thoroughly scrape down the bowl and the paddle and mix for an additional 30 seconds.
2. Add the eggs, vanilla and salt on low speed in stages until they are thoroughly incorporated.
3. Thoroughly scrape down the bowl and the paddle, then add the Gluten-Free Bake Mix and baking soda on low speed just until the batter is homogenous.
4. Fold in the chocolate chips and the nuts.
5. Scoop onto parchment-lined sheet pans or roll into logs and freeze for future use.
6. Bake at 375-390° for approximately 10-15 minutes depending on the portion size.

# GLUTEN-FREE PANCAKES

<u>INGREDIENT</u>	<u>AMOUNT</u>
Gluten-Free Bake Mix (#61076)	1 lb.
Baking Powder	¾ oz.
Salt	½ oz.
Sugar	1¾ oz.
Whole Milk	1 lb. 4 oz.
Eggs	4 oz.
Butter, melted	2 oz.
<hr/>	
	2 lbs. 13 oz.

1. Sift together the Gluten-Free Bake Mix, baking powder, salt and sugar.
2. In a bowl, combine the milk, eggs and melted butter.
3. Make a well in the center of the dry ingredients and add the liquid ingredients. Mix until a smooth batter is formed.
4. Heat a lightly oiled griddle or no-stick frying pan over medium-high heat. Pour or ladle about ¼ cup of batter for each pancake. Brown on both sides and serve hot.

# GLUTEN-FREE CRÊPES

<u>INGREDIENT</u>	<u>AMOUNT</u>
Gluten-Free Bake Mix (#61076)	7 oz.
Sugar	1¾ oz.
Eggs	8¾ oz.
Whole Milk	5¼ oz.
Vanilla Extract	½ tsp.
Rum	To Taste
Butter, melted	2 oz.
<hr/>	
	1 lb. 9 oz.

1. Combine all ingredients except the butter and mix until a smooth batter is formed.
2. Slowly add the butter while mixing and combine until the butter is thoroughly incorporated.
3. Batter is ready for use or may be stored for up to 24 hours for later use. If storing, cover tightly and refrigerate.
4. Heat a crêpe griddle or a large, non-stick pan over high heat (about 210° C/410° F). When the griddle or pan is thoroughly warmed, lightly coat it with oil by rubbing it with an oil-soaked paper towel. Add about ⅓ cup of crêpe batter and spread it very thinly around the pan. Cook until the crêpe is lightly browned on both sides.
5. Fill or top as desired and serve immediately.