

Gluten-Free baking mixes TM Gründorf. Recommended recipes for baking.



“GLUTEN-FREE BAKING MIX for white bread baking”

“GLUTENFREIE BACKMISCHUNG für Weißbrot”



Ingredients in the baking mix:

Gluten-free wheat starch, corn starch, dried glucose syrup, rice flour, guar gum, salt, locust bean gum

Recommended recipe for bread baking: 1000 g baking mix, 40 g vegetable oil, 15 g dry yeast (or 40-45 g baker's yeast), near 1000 g water.

Recommended technology for bread baking:

Premix dry ingredients for 20 seconds. Add warm water (approx. 25-30°C) and remaining ingredients and mix for 4-5 minutes on low or medium speed.

Proofing - 10 minutes. Forming and molding in greased molds (dough piece - 40% of form volume). Align dough surface.

Final proofing at 32-35°C and 75-85% humidity for 40-50 minutes. Moisten surface before baking. Preheat oven to 220°C.

Baking with initial vapor at 200°C for 20 - 35 minutes. Moisten with water after baking for extra gloss surface.

“GLUTEN-FREE BAKING MIX for homemade bread baking”

“GLUTENFREIE BACKMISCHUNG für hausgemachte Brote”



Ingredients in the baking mix:

Gluten-free wheat starch, gluten-free wheat fiber, corn starch, dried glucose syrup, guar gum, psyllium seed husks (vegetable fiber), salt, locust bean gum

Recommended recipe for bread baking: 1000 g baking mix, 40 g vegetable oil, 15 g dry yeast (or 40-45 g baker's yeast), near 1200 g water.

Recommended technology for bread baking:

Premix dry ingredients for 20 seconds. Add warm water (approx. 25-30°C) and remaining ingredients and mix for 4-5 minutes on low or medium speed.

Proofing - 10 minutes. Forming and molding in greased molds (dough piece - 40% of form volume). Align dough surface.
Final proofing at 32-35°C and 75-85% humidity for 40-50 minutes. Moisten surface before baking. Preheat oven to 220°C.

Baking with initial vapor at 200°C for 20 - 35 minutes. Moisten with water after baking for extra gloss surface.

“GLUTEN-FREE BAKING MIX for fiber enriched dark bread baking”

“GLUTENFREIE BACKMISCHUNG für dunkle Brote (mit Ballaststoff)”



Ingredients in the baking mix:

Gluten-free wheat starch, dried glucose syrup, apple fiber, corn starch, guar gum, salt, locust bean gum

Recommended recipe for bread baking: 1000 g baking mix, 40 g vegetable oil, 15 g dry yeast (or 40-45 g baker's yeast), near 1000 g water

Recommended technology for bread baking:

Premix dry ingredients for 20 seconds. Add warm water (approx. 25-30°C) and remaining ingredients and mix for 4-5 minutes on low or medium speed.
Proofing - 10 minutes. Forming and molding in greased molds (dough piece - 40% of form volume). Align dough surface.
Final proofing at 32-35°C and 75-85% humidity for 40-50 minutes. Moisten surface before baking. Preheat oven to 220°C.
Baking with initial vapor at 200°C for 20 - 35 minutes. Moisten with water after baking for extra gloss surface.

"GLUTEN-FREE BAKING MIX for cakes and cookies baking"

“GLUTENFREIE BACKMISCHUNG für Kuchen und Kekse”



Ingredients in the baking mix:

Rice flour, corn starch, gluten-free wheat starch, guar gum

Recommended recipe for sponge-cakes baking : 500 g baking mix, 540 g sugar, 840 g eggs (out of shell) or 14-16 pcs, 12 g baking powder, 4-6 g vanilla sugar

Recommended technology for sponge-cakes baking in home conditions :

Beat sugar and chilled eggs with handheld electric mixer until stable foam. Baking mix, pre-mixed with vanilla sugar and baking powder, combine with prepared whipped mass, using wooden or silicone spoon and lightly stirring for 1-2 minutes until homogeneous mass. Pour batter into the silicone mold for biscuit or metal mold, previously greased and lined with parchment paper. Bake in pre-heated oven at 185-190°C for 25-45 minutes. During the first 25-30 minutes may not open the oven to avoid falling biscuit. Check the readiness of biscuit with a thin wooden stick (toothpick), which should be clean after puncture, without pieces of batter. Prepared biscuit remove from oven and leave to cool in the mold for 5 min then transfer to a wire rack to cool completely.

"GLUTEN-FREE BAKING MIX for cakes and cookies baking"

“GLUTENFREIE BACKMISCHUNG für Kuchen und Kekse”



Ingredients in the baking mix:

Rice flour, corn starch, gluten-free wheat starch, guar gum

Recommended recipe for cookies baking : 500 g baking mix, 220 g sugar powder, 360 g margarine or butter, 6-8 g baking powder, 4-6 g vanilla sugar, 80-90 g water

Recommended technology for cookies baking in home conditions :

In large bowl, beat butter and sugar with handheld electric mixer on medium speed until light and fluffy, approximately during 15-20 min.

With mixer on low, gradually add backing mix, pre-mixed with vanilla sugar and baking powder, beating until combined and then add water according to the recipe. Use a pastry bag fitted with a large star or round tip, pipe the cookies on baking sheet lined with parchment paper. In the absence of pastry bag, put the pastry dough in refrigerator for freezing and then roll out to about 4-5 mm thickness. Cut into desired shapes and place on baking sheet. Cookies can be decorated with colored sugars, sugar powder, seeds (flax, sesame, poppy, sunflower, etc.) before baking or iced with chocolate or vanilla frosting after baking. But before icing allow your cookies to cool. Baking sheets with cookies load in pre-heated till 220°C oven. Bake at 190-200°C until golden around the edges, about 15-25 minutes. After baking, cookies should let cool on sheet on a wire rack 2 minutes, then transfer to rack and let cool completely.