



Laucke Easy Bakers Gluten Free Home Baking Additional Recipes



Gluten Free Basic Cake

1. Pre heat oven to 190°C (375F).
2. Into a mixing bowl add 150g whole egg, 100ml water, 250g Easy Bakers Special White, 75g sugar and blend on slow speed for 1 minute using a whisk.
3. Whisk on high speed for approximately 5 – 8 minutes.
4. Pour into a well-greased cake tin (a 18cm round is ideal.)
5. Place in oven for approximately 30 minutes or until fully baked.
6. Turn out onto wire rack and allow to cool before cutting or icing.
7. You may wish to add flavourings such as vanilla, lemon, orange or chocolate at step 2.
8. Store in an airtight container.

Gluten Free Fruit Loaf (Christmas)

1. Combine 3 cups dried mixed fruit or sultanas with ⅓ cup brandy in a bowl and allow to soak for at least 2 hours (preferably overnight).
2. Pre-heat oven to 160°C (320F) conventional or 150°C (300F) fan forced.
3. Cream 100g softened butter, ⅓ cup dark brown sugar and 2 tsp mixed spice for 1 minute.
4. Add 110g whole eggs (approximately 2 eggs), 1 tsp vanilla essence, 50g sour cream and beat for a further minute.
5. Mix in 250g Easy Bakers Special White (½ sachet) with a wooden spoon.
6. Fold in the soaked fruit until evenly distributed.
7. Pour batter into a bread pan lined with greaseproof paper and leave to rest at room temperature for 10 minutes.
8. Place tin in the centre of the oven and bake for 60 minutes.
9. Remove from the oven and leave in the tin until completely cool.
10. Glaze cake by lightly brushing the top with 1 tbsp of melted apricot jam.

Gluten Free Lamingtons

1. Follow the basic gluten free cake recipe above, adding 1 tsp vanilla essence. Bake in a lined bread tin for 35 minutes. Turn out and cool on a wire rack and allow to cool.
2. Slice off all sides of the cake.
3. Cut cake into 5 or 6 even slices.
4. Spread a bed of coconut on a plate or tray.
5. Sift 1¼ cups of pure icing sugar and ¼ cup cocoa into a bowl.
6. Add ¼ cup boiling water and 1 tsp vanilla essence into the bowl and stir.
7. Dip each slice into the icing mix and coat thinly and evenly (allow excess icing to run off slightly), then immediately roll in coconut.
(If making a larger quantity, place the bowl of icing over a saucepan of hot water to keep the icing thin).
8. Place on a wire rack to dry.

Gluten Free tempura, fried fish, fried prawns potato cakes and pineapple fritters

1. If you have a deep fryer, heat the oil to 180°C (350F). If you do not have a deep fryer you can still fry by using a deep frying pan or a wok: simply fill the pan or wok until 3cm deep with standard vegetable oil or deep frying oil.
2. Make a batch of Easy Bakers Special White batter using the standard Laucke Gluten Free Bread recipe as stated on the pack, but do not wait for the batter to rise. For a tempura style batter, it should be cold and thinner so add more water (iced) until the desired consistency is obtained.
3. Dip the gluten free vegetables, seafood or fruit into the batter and immediately place in to the hot oil.
4. Cook and until golden brown, turning the gluten free vegetables, seafood or fruit to ensure even cooking.
5. Remove from the oil to drain.
6. Serve with favourite choice of rice, tofu, soy sauce or chips.

Gluten Free Shortcrust Pastry

1. Mix 500g Easy Bakers Special White, 200g butter / margarine, 200g whole egg (approximately 4 eggs) in a bowl until dough has come together.
2. Place the dough on a floured surface. Rice flour is ideal to use as a gluten free dusting flour.
3. Roll the dough out to the desired thickness, once again using rice flour to prevent sticking.
4. This pastry does not need resting, but care must be taken when handling as it will tear easily.
5. Rolling the dough between 2 sheets of plastic wrap or baking paper help prevent tearing.
6. Form, fill and bake as with any standard shortcrust pastry.