

PRE MIX RECIPES



SAVOURY BREAD MIXES

Makes a 750 gm Loaf

450g Bread Pre-Mix
1½ tspns yeast
300 mls water (White base)
315 mls water (w/meal base)

Makes a 1kg Loaf

600g Bread Pre-Mix
2 tspns yeast
400mls water (white base)
420mls water (w/meal)

Method Hand Knead / Oven Preheat oven to 190°C (175°C F/F).

Grease a 21.25 x 7cm high loaf tin or comparable sized tray. Combine ingredients in a bowl and bring together to a dough. Roll out onto floured bench and knead. Place back into bowl, cover and allow to stand for ~ 20 mins in warm place. Roll out onto floured bench and knead again. Place into baking tin and allow to stand for ~ 20 mins again. Then place in oven. Cook until golden brown and bread sounds hollow when tapped.

Bread Maker Method Add all ingredients in the order shown above. Select 750gm loaf setting and any other settings as required, press START!

SWEET BREAD MIXES

SWEET BUN MIX

Makes a 750 gm Loaf
450 gm Bun Pre-Mix
250 mls water + 2 tspns yeast

Perfect for finger buns,
cream buns and scrolls

PREPARE AS PER WHITE BREAD RECIPE

*TM - Knead for 5 minutes - DO NOT WALK AWAY FROM TM
Dried fruit and cinnamon can be added to make a cinnamon fruit loaf.*

METHOD Add all ingredients minus the Fruit and mix:

*Spiral Mixers - slow: 2minutes, fast: 7.5–8.5 minutes
Add fruit in the last minutes of mixing. Ensure that fruit is evenly distributed through dough.*

Allow 10 minutes recovery time. Mould into bun sizes.

Rest for further 10minutes before final moulding. Mould and tray up 5 x 9 on a pre-greased baking tray.

Prove to double the size. Add crosses.

Bake at 190 - 200°C for approximately 18 to 25 minutes.

PIZZA DOUGH RECIPE

600g Bakers Flour
2 Teaspoons yeast
1½ Teaspoon sugar (optional)
360ml Water (warm water is best 28-30°C)
2 teaspoons Salt & 1 Tablespoon Oil

Makes about 4 pizza bases
depending on what size
you are making

METHOD: Preheat oven to 220°C fan forced oven.

Mix with a dough hook for about 12-16 minutes. Rest for 10 minutes.

Using approx 460gm for a 300mm pizza pan, roll out and dock dough with a docker or fork. Proof for about 30 minutes. Top with your favourite ingredients.

Bake at 230-250°C for about 10 minutes or until golden and toppings are cooked.

BRIOCHE MIX

Brioche loaf or rolls

500 gm Brioche Pre-Mix
75g unsalted butter
170mls water
12g or 3 tspns yeast or 30g fresh yeast

METHOD: PREPARE as per bread methods above choose Sweet Loaf option

Dried fruit and cinnamon can be added to make a cinnamon brioche loaf.

BUTTERMILK SCONE MIX

500g Buttermilk Scone Pre-Mix
250 mls water

Makes approx.
1 doz. medium scones

METHOD: Place mix and water in a bowl. Mix into a dough – just ! DO NOT OVERWORK
Roll out to desired thickness and cut out.
Allow 10 mins rest before baking.

Bake at 220°C for approx 15 minutes.

Brush with milk to help to get that golden colour on top.

SAVOURY MUFFINS

600 gms Savoury Muffin Mix
500 mls Water + 30 mls Oil of your choice
+ 2 Eggs

Perfect for a
approx.
1 doz. muffins

METHOD: Place water in bowl, add oil and 2 eggs and whisk until blended. Add Savoury Muffin Mix and mix well until smooth. (Don't overmix) Add extra flavours if required, Spoon into muffin cups/ tray. Bake at 200°C for approx 20 – 25 mins.

Cheddar cheese, bacon, ham, onion, sweet corn (patted dry), pitted olives (patted dry), etc can be added.

BUTTERMILK PANCAKE

200 g Buttermilk Pancake Pre-Mix
200 mls water

Perfect for a
approx. 6 large pancakes

METHOD: Combine Pancake mix with water with a hand whisk, mix until smooth. Stand mixture 15 mins before cooking, preferably in a fridge. Cook as normal

Milk / Buttermilk maybe used instead of water.

TIPS & TROUBLESHOOTING

ACTIVATE YOUR YEAST! Measure out the amount of **LUKEWARM** water needed for the recipe and add the required amount of yeast and stir. Leave for 10 minutes, if your yeast has bubbled up nicely, add it to your flour/bread mix and off you go!

If your yeast has not bubbled and doubled in size, throw it out and get some new yeast.

Store yeast in airtight container in fridge

If bread is heavy, doesn't rise, rough texture top - **INCREASE WATER** (10-20 Mls) If bread over rises and hits roof or collapses in centre- **DECREASE WATER** (10-20 Mls)

Bread mixes will keep longer / better if kept cool.

DONUT MIX

500g Donut Mix
250 mls water

Perfect for a
approx. 2 doz. donuts

METHOD: Blend all ingredients on low speed for 1 minute. Mix on medium speed for 1 minute.

Rest batter for 10 minutes before frying at 190°C

NOTE: For the best result adjust water temperature to give finished batter temperature 20-22 °C.

UTILITY CAKE MIX

350 gms cake mix
170 mls water
2 eggs

*Perfect for a shallow 22cm tin
or approx. 3/4 to 1 doz. patty cakes
or approx. 18 to 24 mini muffins*

METHOD: Preheat Oven – 160°C fan forced or 180°C gas/electric
Place all ingredients together in a bowl and mix for 2 minutes on medium speed. Pour into well greased tin and bake for approximately 35-40 minutes.
Cake is baked if it springs back when lightly touched in the centre. Cool in tin for a few minutes before turning onto wire rack.

USES: Bar Cake, Block Cake, Cup Cakes etc. Any flavour or essence can make different cakes.

ARANA SPONGE MIX

1 Kg Arana Sponge Mix
400 mls Water
6 Lge (70 gm) Eggs

*Perfect for 2 x deep 22cm tin
or approx. 2 ½ doz. patty cakes
or approx. 80 mini muffins*

Preheat oven to 200°C (175°C – Fan Forced)
METHOD: Whisk all ingredients on LOW for 1 minute. Scrape down.
Whisk on HIGH for 6 minutes. Whisk on LOW for 1 min.
Cook for 18 – 20 mins or until an inserted skewer comes out clean.
Sponge Round (18 cm) : Scale 200g Batter
Accurate measuring of all ingredients will give you more consistent results.

MULTI COOKIE MIX

1kg Multi Cookie Mix
250gm Butter (or your non-dairy spread)
3 large eggs
Preheat oven to 190-200°C.

*Perfect for a
approx. 50 cookies*

METHOD: Add Multi Cookie Mix and butter (or your non-dairy spread choice) to a bowl and cream.
Add egg to creamed mixture and mix until smooth.
*Add any additions at the end of this mixing step.
Bake at 190-200°C for 10-20 minutes depending on size and shape.

Flavour Combination suggestions

Apricot & Coconut - add 150g of each
Chocky Choc – add 40g cocoa, 250g Choc Chips and 25g water
Date & Walnut – add 150g chopped dates and chopped walnuts
Maple Bacon – add 150g finely chopped crispy fried bacon pieces and 2Tbsp Maple Syrup

MUD CAKE

1kg Mud Cake/Brownie Mix
100g Butter/oil/margarine
600g Water

*Perfect for
2 x deep 22cm tin
or approx. 2 ½ doz.
patty cakes
or approx.
80 mini muffins*

METHOD: Place all ingredients in mixing bowl.
Blend for 1 minute on low speed, scrape down. Mix for further 4 minutes on low speed.
Bake at 160 -180°C for 45-55 minutes (until baked and skewer comes out clean)

BROWNIE

500g Mud Cake/Brownie Mix
250g Water
30g Nuts - walnuts or similar

Perfect for a brownie tray

METHOD: Place all ingredients in mixing bowl.
Blend for 1 minute on low speed, scrape down. Mix for further 4 minutes on low speed.
Bake at 160 -180°C for 45-55 minutes (until baked and skewer comes out clean)

MUFFIN MIX

1 kg Muffin Mix
420 mls water

*Perfect for a approx.
2 ½ doz. muffins*

METHOD: Place water in bowl, add premix and mix well.
Add your choice of fruit or flavourings if desired and mix for 30 secs. Spoon into muffin trays and bake for 20-25 minutes at 200°C.

FRUIT CAKE

500g Fruit Cake Flour Blend
750g Dried Fruit Blend
3 - 4 eggs (150g of egg)
250ml water
Preheat oven to 160dC.

*My tin size was
22cm/9 inch
& was 6cm high
1.7kg finished cake.*

METHOD: Place fruit cake flour blend, eggs and water into a mixing bowl. Beat on low speed for 1 minute. Scrape down bowl. Beat for 3 minutes on medium speed. Scrape down bowl.
Add fruit mix and beat on low speed for 1 minute or until combined.
Pour into lined and greased/floured cake tin.
Bake for 1 ½ hours or until skewer comes out clean.

GINGERBREAD

500g Gingerbread Pre Mix
125g butter or margarine
100g Golden Syrup
75-100g/ml water (add gradually until dough comes together)
Preheat Oven at 185°C (165°C fan-forced).

METHOD: Place all ingredients (only half of the water at this point) into mixing bowl. Using paddle mix together at low speed for 1 minute. Scrape down followed by 1 minute on second speed.
Add extra water gradually as required.
Roll out dough on a dusted bench into sheets and cut into desired shapes.
Place on baking tray. Bake for 18-20 minutes
All finished details are approximate.
Normally 1kg will be required if making a house.

**NEW EXCITING PRODUCTS
COMING SOON**

**NEW EXCITING PRODUCTS
COMING SOON**

Grandma's Pantry Recipes are provided for ease of use of our premises. If you need any further info, ring us on 0481155799 or email us at sales@grandmaspantryonline.com.au

Updated: 1/4/2022