



Toasted Teacakes

This recipe will make between 10 - 12 delicious and light teacakes, these fruity buns are a real treat, served hot with butter, for a perfect breakfast, or afternoon tea, or even a suppertime snack.

Ingredients

1 500g packet of Juvela Gluten Free Mix
1 sachet of dried yeast (supplied in the packet)
25g (1oz) caster sugar
2 tbsp of vegetable or sunflower oil
25g (1oz) of sultanas
25g (1oz) raisins
Approximately 400ml (14fl oz) of warm water

Oven temperature 220°C/425°F/Mark 7

You will need 10 -12 Yorkshire pudding or muffin tins, lightly greased.

Method

1. In a large bowl, combine the Mix and the yeast, ensuring it is evenly mixed.
2. Stir in the sugar, oil and dried fruit, then gradually add the water, beating all the time, until a smooth batter is formed.
3. Divide the batter between the 10 - 12 tins, half filling each tin.
4. Then cover the tins with a greased polythene bag, or a damp tea towel and transfer the covered tins to a warm place, for about 30 minutes to prove.
5. Then bake in the preheated oven for about 15 - 20 minutes.