

Cranberry Muffins



Ingredients

Promin All Purpose Mix 350g, Light Soft Brown Sugar 175g, Baking Powder 8g, Cake Margarine 140g, Orange Juice 280mls, Dried Cranberries 110g (or other dried fruit if you don't like cranberries, we would suggest sultanas, chopped cherries, chopped apricots or sliced apple.)

Method

- Weigh out the Promin All Purpose Baking Mix, Light Soft Brown Sugar & Baking Powder and Blend Together.
- Add the Margarine and mix the products together to form a crumble.
- Add the Orange Juice & mix the ingredients together using a hand mixer or whisk until smooth. (don't forget to scrape down the bowl and work it back into the mix)
- Once mixed and the cranberries or dried fruit through the batter
- Divide the batter evenly between 12 greased muffin cases
- Bake in a preheated oven at 200oC for 20-25 minutes or until golden brown.

Naan Bread

Ingredients

Promin All Purpose Baking Mix (500g), Baking Powder (10g), Salt (6g) Vegetable Oil (40g) Sugar (20g) Water (280g)

Butter, Garlic Powder & Coriander (to taste)

Method

- Make a dough using all the ingredients
- Scale off at 140g per naan bread
- Round dough and then flatten forming a tear shape ½ inch thick.

Then either

- Place on a metal tray and grill both sides on high heat until the naan browns and blisters
- Alternatively place in a hot dry frying pan and turn every 90 seconds until the naan turns brown
- To finish brush with butter blend of garlic and coriander to your taste.



Garlic Baguette



Ingredients

Baguette - Promin All Purpose Baking Mix 500g, 7g Yeast (1 sachet), 320 mls Warm Water, 90mls Vegetable Oil

Filling – 100g Melted Butter, 2 cloves of garlic finely chopped or pre-purchased garlic butter

Method

- Preheat the oven to 50 oC
- Hand mix all the baguette ingredients in a mixing bowl (Promin All Purpose Baking Mix 500g, 7g Yeast (1 sachet), 320 mls Warm Water, 90mls Vegetable Oil) until a large smooth ball of dough is created. This will take a few minutes. Then knead the dough to blend the ingredients together thoroughly.
- Split the dough into 2 even balls and roll into long baguette shapes
- Spray or brush the baguettes with water so they're damp and have a shiny look to them, don't be afraid of using too much.
- Place the baguettes in the oven at 50oC and prove for 30 minutes, in this time the baguettes should rise and swell to nearly double the size.
- Once the baguettes have proved , increase the oven heat to 200oC and bake for 20 mins.
- Whilst waiting for the baguettes to bake, using a pan, melt the butter & chopped garlic (or pre purchased garlic butter)
- After 20 minutes of baking time, remove the baked baguettes from the oven and make slices through them nearly all the way and add the melted garlic butter between the slices
- Place the baguettes back into the 200oC oven for 5 minutes, this will allow the butter to melt into the baguette and for the baguette itself to crisp up.