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Middleton Gluten Free Multi Sponge and Muffin Mix - Information

Gluten Free Multi Sponge & Muffin Mix

TFS Product Code: 025930
Suppliers Product Code:
Information Last Updated: 13/01/2022
Date Produced: 25/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	366.00
Energy (kJ)	1534.00
Protein (g)	3.40
Carb (g)	84.00
Of Which Sugars (g)	33.40
Fat (g)	1.60
Of Which Saturates (g)	0.40
Fibre (g)	0.00
Salt (g)	1.30

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Rice Flour, Sugar, Tapioca Starch, Potato Starch, Cornflour, Raising Agents (E500, E341(i)), Buckwheat Flour, Flavouring, Thickener (Xanthan Gum).

Handling Information

Directions for Use

Gluten Free Cakes: Plain Sponge / Muffin: GF Plain Sponge Mix: 370g Egg: 3 Milk: 75ml Softened Butter: 165g Chocolate Sponge / Muffin: GF Plain Sponge Mix: 370g Egg: 3 Milk: 75ml Softened Butter: 165g Cocoa Powder (if using): 15g Make Up Instructions: 1. Weigh out gluten free mix into mixing bowl and select the beater attachment. If making chocolate sponge or muffins, add in cocoa and mix on slow for 1 minute. 2. Add the softened butter, egg and milk to the mixing bowl and mix for 1 minute on slow speed. 3. Scrape down and mix for 2 minutes on medium speed. 4. Divide mix between 2x20cm (8in) lined sandwich tins OR scale into muffin cases at 65g each. 5. Bake for 25-30 minutes at 180ºC. Gluten Free and Vegan Cakes Plain Sponge / Muffin: GF Plain Sponge Mix: 440g Vitalite (vegan spread): 125g Sparkling Water: 275ml Chocolate Sponge / Muffin: GF Plain Sponge Mix: 440g Vitalite (vegan spread): 130g Sparkling Water: 275ml Cocoa Powder (if using): 20g

Storage Instructions

Store in a cool, dry place.

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