



Gluten-free Cake

With GPI GF Cake Mix



Guide

The demand for gluten-free products continue to soar in the US from \$1.8B in 2022 to \$4.2B in 2030*. With the gluten-free market being more mature, consumers now expect high quality and delicious products that are indistinguishable from their wheat-based counterparts. Say goodbye to pasty and gritty textures and hello to fluffy moist deliciousness with our gluten-free cake mix.

GPI is here to create your solution and guide you forward.

Perform

With our expertise in texture-enhancing functional hydrocolloid systems and commercial food processing, we developed our **GPI GF Cake Mix** to yield moist fluffy cakes that don't just crumble apart. Our special blend of flours and hydrocolloids creates a gluten-free cake that rises, holds its shape and retains volume. In addition, the functional gums in our mix help keep the cakes moist for longer periods and withstand freeze-thaw cycles.

GPI understands your product's journey from formulation to processing.

Inspire

Our gluten-free cake mix is versatile and lightly flavored. Use GPI GF Cake Mix for gluten-free chocolate cakes, layered wedding cakes and muffins! Our gluten-free bakery mixes are full blends that can be adapted to any processing line or packaged as a dry mix for retail and foodservice.

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Gluten-free Cake

500g	GPI GF Cake Mix	63.29%
5g	Vanilla extract	0.63%
2.5g	Butter flavor	0.32%
77.5g	Water	9.81%
105g	Neutral vegetable oil	13.29%
100g	Eggs	12.66%
790g	Total	100.00%

*Grand View Research, Gluten-free Bakery Market Size, Share & Trends Analysis Report By Product, By Distribution Channel, By Region, And Segment Forecasts, 2022 - 2030



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PROCEDURE

Mixing:

- Mix **GPI GF Cake Mix** with all other ingredients. Use an electric mixer and process at low speed for 30 seconds.
- Increase mixing speed to medium, and continue mixing for 3 minutes. This step is critical to incorporate air into the mixture.
 - For larger batches, use a stand up mixer with a whisk attachment.
- Transfer batter into greased and flour-lined 20cm cake pan.

Baking:

- Preheat oven to 200°C. Do not use convection.
- Bake for 45 minutes or until an inserted toothpick comes out clean.
- Remove the cake from the oven and allow it to cool for approximately 2 hours.
- Once the cake has cooled down, remove it from the cake pan, package and prepare it for cold storage or freezing.

NUTRITIONAL FACTS

1 cake per recipe, 12 slices per cake

Serving size 1 slice (66g)

Amount per serving

Calories

263

% Daily Value*

Total Fat 9.9g	13%
Saturated Fat 1.6g	8%
Trans Fat 0g	

Cholesterol 31mg **10%**

Sodium 15mg **1%**

Total Carbohydrate 34g **12%**

Dietary Fiber 1.5g **5%**

Total Sugars 8.6g	14%
Includes 7g Added Sugars	

Protein 1.7g

Vitamin D 0.2mcg **1%**

Calcium 9.1mg **1%**

Iron 0.8mg **4%**

Potassium 109mg **2%**

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Looking for inspiration?

Contact: GPI@gpiglobal.com