

• Contributed by the National Honey Board



# Gluten-free honey pound cake

INGREDIENTS	LBS.	OZS.	METRIC	BAKER'S %	METHOD
Gluten free mix*	2	14.6	1.3206 kg	100	Mix for 1 minute on low speed; set aside.
Xanthan gum		0.43	12.4 g	0.94	
Baking powder		1.44	40.9 g	3.1	
Sodium bicarbonate		0.8	23.8 g	1.8	
Salt		0.2	5.3 g	0.4	
Sugar	2	4.4	1.031 kg	78.1	Mix for 7 minutes. Add to dry ingredients; mix for 1 minute.
Butter, unsalted	1	4	567.9 g	43	
Sour cream	2	7.2	1.12 kg	84.2	Add; mix for 1 minute.
Vanilla		0.8	23.8 g	1.8	
Honey		3.7	105.6 g	8	
Liquid whole eggs	1	8.6	696 g	52.7	Add; mix for 2 minutes.
<b>Total appr. wt.</b>	<b>10</b>	<b>14.2</b>	<b>4.93 kg</b>	<b>374.04</b>	

## INSTRUCTIONS

Scale 2.5 lbs. (930 g) of dough for every 9-in. by 5-in. prepared loaf pan. (If dusting pans, be sure to use gluten-free flour.)

Bake at 350°F for 58 minutes. Allow to cool completely.

Yield: 5 loaves

*\*Gluten-free mix: 2 parts rice flour (1 lb. 13.8 oz., 846 g), 2/3 parts potato starch (12 oz., 339.6 g), 1/3 part tapioca flour (4.8 oz., 135 g)*