



GLUTEN-FREE

# Baking

SWEET AND SAVOURY RECIPES



MANTLER-MÜHLE

Qualität aus Österreich

Dear readers!

Thank you for your interest in our baking book. All of the recipes published here are tailored to our gluten and lactose-free baking mixes and you can easily use them to prepare gluten-free food at home. Our flour and baking mixes are very good for both cooking and baking.

To order our products online, go to [www.mantler-glutenfrei.at](http://www.mantler-glutenfrei.at).



On pages 10 to 51, you will find recipes made for our Mantler Universal Gluten-Free Flour.



From page 52 to page 71, you will find different bread and pastry recipes for our Mantler Gluten-Free Bread Mix.



From page 72 to page 91, you will find cake recipes for our Mantler Gluten-Free Sponge and Cake Mix.



On pages 92 to 111, you will find cookie recipes to make with our Mantler Gluten-Free Cookie Mix.

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All information in this cookbook is up-to-date and accurate to the best of our knowledge. Because we always strive to provide you with the best possible solutions, we reserve the right to make any necessary improvements and changes. All information given is only valid for our products. Printing errors can not be ruled out. All rights reserved.

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MANTLER-MÜHLE  
Qualität aus Österreich

The Mantler Mill in Rosenberg has always been oriented towards the wishes and needs of its customers. More than 30 years ago, we realised that the number of people with coeliac disease is on the rise and we started developing gluten-free flour mixtures. After many attempts, we succeeded in producing a universally usable gluten-free flour with excellent baking properties.

Due to the rapidly increasing demand for our gluten-free flour, in 2008 we commissioned a new modern production facility for gluten-free mixtures. This computer-controlled system is completely separate from the rest of our flour production, so there is no danger of cross-contamination. Samples are taken from every batch we produce and analysed by AGES. Only once the result is available is the batch released.

We are the only producer of gluten-free cooking and baking mixes in Austria, with

our products available in all major Austrian supermarkets. All products are registered with the Austrian Coeliac Association and certified with the international gluten-free symbol.

Through our cooperation with the Austrian Coeliac Association, dietitians and through numerous discussions with those affected, we always get regular feedback on our products.

New recipes for bread, cakes, biscuits and pastries are constantly being developed in our baking laboratory. If you have developed your own recipe with our products, do send it to us. We look forward to trying it out for ourselves!

We wish you lots of successful baking and cooking with Mantler Gluten-free mixes!  
Marie-Christine Mantler and  
the Mantler-Mühle gluten-free team



**Mag. Marie-Christine Mantler**

5th generation  
of company management

Coeliac disease can occur at any age, though it was previously considered to be solely a childhood disease that passed with puberty. Today coeliac disease is known to be a lifelong disease with a variety of symptoms, affecting about 1% of the world's population. There are also patients with a wheat allergy or irritable bowel syndrome, which may cause symptoms similar to coeliac disease. According to recent studies, there are also a large group of non-coeliac-related gluten and wheat sensitivities which affect about 5-7% of people.

Self-diagnosis, food intolerance tests, various alternative diagnostic methods or simply trying to feel better with a gluten-free diet is strongly discouraged.

The right way is to consult a specialist who will either diagnose or exclude coeliac disease.

If there is no coeliac disease, other possible causes will be discussed and considered. If coeliac disease is diagnosed (positive EMA- and/or tTG antibodies in the blood, as well as gastroscopy), the gluten-free diet must be strictly adhered to throughout life to prevent complications.

Nevertheless, coeliac disease is not a disaster. Quality of life and a gluten-free diet can be reconciled and for many gluten-free recipes, you will not notice any difference.

Wishing you lots of success with gluten-free baking and cooking!



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Coeliac disease, a condition of the small intestine, is being diagnosed more and more often. Most of those affected have very few or no complaints at all. Therefore, switching to a gluten-free diet, which is currently considered the only therapy and must be strictly followed, is not always easy.

In recent years, however, more and more gluten-free specialty products have been developed. Today, almost every food product has a gluten-free alternative. You will recognise special gluten-free products by the international gluten-free symbol, the

crossed grain, and you can already find these products in almost any supermarket.

Cooking and baking with gluten-free flours can be a big challenge for those affected by coeliac disease. However, cooking and baking properties of gluten-free flours have improved greatly in recent years, so even home-made bread and baked goods can taste very good.

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### Mantler Gluten-Free Flour

All-purpose gluten- and lactose-free mix for cooking and baking.

Universally applicable with excellent baking properties, therefore ideal for bread, pastries and a variety of cakes. It can also be used for pasta, spaetzle etc. Recipes start on page 10.



### Mantler Gluten-Free Sponge and Cake Mix

Fine gluten-free baking mix for cakes.

Perfect for baking fluffy gluten-free sponges and cakes. For the basic recipe, you will only need eggs and butter! Recipes can be found from page 72 onwards!

### Mantler Gluten-Free Bread Mix

Fine gluten- and lactose-free baking mix for bread.

Special basic mixture for dark bread with wholegrain character. Thanks to the addition of various seeds, it is very easy to use. Recipes start on page 52.



### Mantler Gluten-Free Cookie Mix

Fine gluten-free baking mix for cookies.

Special baking mix for gluten-free cookies. For the basic recipe, you will only need eggs and butter. The cookies are done in no time! Recipes can be found from page 92 onwards.



Order our gluten-free products at [www.mantler-glutenfrei.at](http://www.mantler-glutenfrei.at)

There you will also find an overview of where you can buy Mantler gluten-free products online and in stores.



GLUTENFREI  
*Mehl*  
GLUTENFREIE UNIVERSALMISCHUNG  
ZUM KOCHEN UND BACKEN

*Recipes using Mantler Gluten-Free Flour*





## 1. Basic bread

### Ingredients:

- 500g Mantler Gluten-Free Flour
- 500g soya milk or water
- 50g cooking oil
- 10g salt
- 20g yeast or 10g dry yeast
- 1 egg

Recipe for 2 x 500g loaves

### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead the ingredients into a dough for app. 3 minutes in a stand mixer and let it briefly rest.

Dough resting time 1: app. 10 minutes

Put the dough into a greased baking tin, press in the middle with a spatula or score with a knife dipped in oil and leave to rest.

Dough resting time 2: app. 40 minutes

After the resting time, bake the bread in the oven.

Baking time: app. 45 minutes in a preheated oven

Baking temperature: 210°C

## 2. Soya-Sesame bread

### Ingredients:

- 500g Mantler Gluten-Free Flour
- 600g soya milk or water
- 100g soya semolina
- 50g sesame seeds
- 25g margarine (lactose-free if preferred)
- 15g sugar
- 12g salt
- 20g yeast or 10g dry yeast
- 5g bread spice

Recipe for 2 x 600g loaves

### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead the ingredients into a dough in a stand mixer for 3 minutes and let it briefly rest.

Dough resting time 1: app. 10 minutes

Put the dough into a greased baking tin, sprinkle with sesame seeds, then make a long cut in the middle using a knife dipped in oil and leave to rest again.

Dough resting time 2: app. 40 minutes

After the dough has rested, bake in the oven.

Baking time: app. 45 minutes in a preheated oven

Baking temperature: 220°C

For a bigger bread variety, add e.g. bread spices, nuts, carrots or a mix of vegetables to the dough.





## Cornbread

### Ingredients:

- 500g Mantler Gluten-Free Flour
- 400g soya milk or water
- 50g cooking oil
- 10g salt
- 20g yeast or 10g dry yeast
- 150g sunflower seeds
- or 150g pumpkin seeds
- or 150g linseed

Recipe for 3 x 450g loaves

### Preparation:

During preparation, all the ingredients should be at room temperature.

Soak the seeds in 150g water with 5g salt. You can also use a 150g mixture of different seeds!

Knead the rest of the ingredients into a dough in a stand mixer and add in the seeds. Then leave briefly to rest.

Dough resting time 1: app. 10 minutes

Pour the dough into a greased baking tin, sprinkle with seeds, press in the middle with a spatula dipped in oil or make a long cut with an oily knife, then leave it to rest again.

Dough resting time 2: app. 45 minutes

After the resting time, bake the loaves of bread in the oven.

Baking time: app. 45 minutes in a preheated oven

Baking temperature: 220°C

! For a larger bread volume, mix 1 egg into the dough.

## 1. Bread rolls

### Ingredients:

- 500g Mantler Gluten-Free Flour
- 500g soya milk or water
- 50g butter or lactose-free margarine
- 15g salt
- 30g sugar
- 20g yeast or 10g dry yeast
- 1 egg to coat the rolls

Recipe for app. 11 x 90g rolls

### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead the ingredients into a dough for about 3 minutes in a stand mixer and leave briefly to rest.

**Dough resting time 1:** app. 10 minutes

With wet hands, form the dough into app. 90g round rolls and leave on a baking tray (greased or lined with baking paper).

If desired, press an oiled apple cutter in the middle and, with an oily knife, cut lines from the centre to the edges or crosses in the middle and leave to rest again.

**Dough resting time 2:** app. 30 minutes

After the dough resting time, brush the rolls with a well-beaten egg and bake.

**Baking time:** app. 17 minutes in a preheated oven

**Baking temperature:** 220°C

## 2. Onion bread rolls

### Ingredients:

- 500g Mantler Gluten-Free Flour
- 500g soya milk or water
- 50g oil
- 12g salt
- 8g sugar
- 20g yeast or 10g dry yeast
- 75g roasted onion

### For decoration:

sesame seeds

Recipe for app. 11 x 100g rolls

### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead the ingredients into a dough in a stand mixer for about 3 minutes, then add in the roasted onion as desired. Leave the dough briefly to rest.

**Dough resting time 1:** app. 10 minutes

Using wet hands, form the dough into patties of approx. 100g, sprinkle with sesame seeds and place on a baking tray (greased or lined with baking paper). Leave it to rest again.

**Dough resting time 2:** app. 45 minutes

After the dough resting time, bake the rolls in the oven.

**Baking time:** app. 20 minutes in a preheated oven

**Baking temperature:** 220°C

For a greater variety of rolls, simply mix different seeds into the dough or decorate them with poppy or sesame seeds before baking.





## 1. Milk bread with raisins

### Ingredients:

500g Mantler Gluten-Free Flour  
350g milk, soya milk or water  
70g sugar  
75g butter  
100g raisins  
7g salt  
40g yeast or 20g dry yeast  
3 eggs + 1 egg to coat  
16g vanilla sugar  
grated lemon zest

Recipe for 2 x 550g loaves

### Preparation:

During preparation, all the ingredients should be at room temperature. Lightly warm up the milk and butter and mix with all ingredients (except for raisins) into a dough for about 3 minutes in a stand mixer. Then leave it briefly to rest. Add the raisins at the end of the preparation.

Dough resting time 1: app. 10 minutes

Put the dough in greased baking tins, press with a spatula dipped in oil or make a long cut with a knife in the middle, coat with egg and leave to rest again.

Dough resting time 2: app. 45 minutes

After the dough resting time, sprinkle the milk bread with almonds or icing sugar and bake.

Baking time: app. 40 minutes in a preheated oven

Baking temperature: 180°C

## 2. Briochekipferl (Brioche croissant)

### Ingredients:

500g Mantler Gluten-Free Flour  
375g milk, soya milk or water  
3 eggs + 1 egg to coat  
75g sugar  
75g butter  
10g salt  
40g yeast or 20g dry yeast

### Preparation:

During preparation, all the ingredients should be at room temperature.

Slightly warm up the milk and butter and mix into a soft dough for about 3 minutes in a stand mixer; then leave briefly to rest.

Dough resting time 1: app. 10 minutes

Using a pastry bag, line up the kipferl on a baking tray (greased or lined with baking paper), brush with egg and leave to rest again.

Dough resting time 2: app. 45 minutes

After the dough resting time, sprinkle the kipferl with icing sugar and bake in the oven.

Baking time: app. 12 minutes in a preheated oven

Baking temperature: 210°C



## 1. Sachertorte

### Ingredients:

- 200g Mantler Gluten-Free Flour
- 200g butter, margarine  
(or lactose-free margarine)
- 200g powdered sugar
- 200g softened chocolate
- 5 eggs
- 16g gluten-free baking powder

### Preparation:

Beat the butter, sugar and egg yolks until frothy, then add in the softened chocolate, mix in the gluten-free flour and baking powder. Beat the egg whites until stiff and fold in.

Pour the mixture into a greased cake pan sprinkled with gluten-free breadcrumbs and bake in the oven.

**Baking time:** app. 50 minutes in a preheated oven

**Baking temperature:** 180°C

Leave the cake to cool off, then cut it in half horizontally. Cover the base with your preferred jam, set the other half on top and glaze with chocolate. You may wish to spread a thin layer of apricot jam underneath the glaze.

## 2. Chocolate cake

### Ingredients:

- 500g Mantler Gluten-Free Flour
- 500g powdered sugar
- 450g butter
- 75g cocoa
- 100g milk (lactose-free or soya if preferred)
- 9 eggs
- 5g vanilla sugar
- 15g gluten-free baking powder
- 1 pinch of salt

### Glaze:

- 1 cup chocolate glaze

### Preparation:

During preparation, all the ingredients should be at room temperature.

Beat the butter, sugar, cocoa, milk, vanilla sugar and salt into a frothy mixture. Gradually stir in the eggs. Mix the flour and baking powder and stir in slowly.

Pour the mixture into a greased bundt cake tin or Savarin mould sprinkled with gluten-free breadcrumbs and bake.

**Baking time:** app. 55 minutes in a preheated oven

**Baking temperature:** 180°C

When cooled down, cover the cake with chocolate icing.

### 3. Linzertorte

#### Ingredients:

- 150g Mantler Gluten-Free Flour
- 150g buckwheat flour
- 250g ground nuts
- 120g margarine
- 150g sugar
- 16g vanilla sugar
- 1 tsp cinnamon
- 1 tsp baking powder
- 1 pinch clove powder
- a little grated lemon peel
- 2 eggs
- 400g redcurrant jam
- 1 egg to coat

#### For decoration:

- shaved almonds

#### Preparation:

Mix all the ingredients and knead into a homogenous dough, form into a ball and wrap in cling film, then leave in a refrigerator to cool.

Add 2/3 of the dough to a lined 26cm cake tin and make a small edge.

Spread the cake with jam and use the rest of the dough to make a nice border.

Coat with egg and bake.

**Baking time:** app. 35 minutes in a preheated oven

**Baking temperature:** 175°C

© Ms. Eva Terler – Dietitian

### 4. Bundt cake

#### Ingredients:

- 250g Mantler Gluten-Free Flour
- 100g margarine
- 160g powdered sugar
- 3 eggs
- 125ml milk (lactose-free or soya if preferred)
- 8g gluten-free baking powder
- 100g raisins (optional)
- 1 pinch salt

#### Preparation:

During preparation, all the ingredients should be at room temperature.

Stir the margarine and sugar until foamy. Separate the eggs, gradually adding yolk. Combine the flour with the baking powder and add to the egg mixture. Add raisins and milk alternately to the mixture. Beat the egg whites and salt until stiff and fold in gently.

Pour the mixture into a greased bundt cake tin sprinkled with gluten-free breadcrumbs and bake in the oven.

**Baking time:** app. 45 minutes in a preheated oven

**Baking temperature:** 180°C

Photo page 75, no. 1

### 5. Basic sponge cake

#### Ingredients:

- 150g Mantler Gluten-Free Flour
- 150g powdered sugar
- 5 eggs
- 16g vanilla sugar
- 1 pinch gluten-free baking powder

#### Preparation:

For the sponge dough, beat the eggs, powdered sugar, and vanilla sugar into a frothy mixture and slowly add the flour.

Pour the sponge dough mixture into lined 26cm cake rings.

**Baking time:** app. 30 minutes in a preheated oven

**Baking temperature:** 180°C

Let the sponge cake cool, fill with the filling according to taste and decorate.

Photo page 87, no. 1

### 6. Chocolate sponge cake

#### Ingredients:

- 140g Mantler Gluten-Free Flour
- 15g cocoa
- 150g powdered sugar
- 5 eggs
- 16g vanilla sugar
- 1 pinch gluten-free baking powder

#### Preparation:

For the sponge dough, beat the eggs, powdered sugar, cocoa and vanilla sugar into a frothy mixture and slowly add the flour.

Pour the sponge dough mixture into lined 26cm cake rings.

**Baking time:** app. 30 minutes in a preheated oven

**Baking temperature:** 180°C

Let the sponge cake cool, fill with the filling according to taste and decorate.

Photo page 87, no. 2







## 1. Muffins

### Ingredients:

600g Mantler Gluten-Free Flour  
360g powdered sugar  
240g butter  
6 eggs  
16g vanilla sugar  
12g gluten-free baking powder  
5g salt  
100g milk (lactose-free or soya milk)

### Preparation:

During preparation, all the ingredients should be at room temperature.

Beat the butter, sugar, vanilla sugar and salt into a frothy mixture, gradually stir in the eggs. Combine the flour and baking powder and slowly mix in.

Fill the muffin tin or colourful muffin cases with the mixture and bake.

**Baking time:** app. 25 minutes in a preheated oven

**Baking temperature:** 180°C

### Variations:

#### Chocolate chip muffins:

Add app. 100g chocolate chips to the prepared mixture.

#### Apple muffins:

Add app. 100g fresh diced apple to the prepared mixture.

## 2. Anti-aging muffins

### Ingredients:

30g Mantler Gluten-Free Flour  
30g margarine  
120g powdered sugar  
3 eggs  
150g grated nuts  
150g grated carrots  
16g gluten-free baking powder  
75g chocolate flakes  
5g salt

### Preparation:

During preparation, all the ingredients should be at room temperature.

Beat the margarine and half of the sugar into a frothy mixture, gradually stir in the eggs. Mix the flour with the baking powder and add the grated nuts, carrots and chocolate flakes.

Whisk the egg whites with half of the sugar to foam and gently fold in. Fill the muffin moulds with the mixture and bake.

**Baking time:** app. 25 minutes in a preheated oven

**Baking temperature:** 180°C

© Ms. Johanna Radlmair





## 1. American cookies

### Ingredients:

500g Mantler Gluten-Free Flour  
3 eggs  
500g granulated sugar  
250g butter or margarine  
200g chocolate chips  
5g salt

### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead all ingredients, except for the chocolate chips, into a homogenous dough for about 3 minutes. Then knead in the chocolate chips. Form the dough into rolls of approx. 4cm in diameter; roll in granulated sugar and refrigerate for 30 minutes.

Then cut into 1cm-wide slices and place on a baking sheet lined with baking paper, gently press flat and bake.

**Baking time:** app. 15 minutes in a preheated oven

**Baking temperature:** 200°C

## 2. Almond cookies

### Ingredients:

500g Mantler Gluten-Free Flour  
225g sugar  
325g butter or margarine  
3 eggs  
150g chopped almonds  
2g salt

### Preparation:

During preparation, all the ingredients should be at room temperature.

Beat the butter, sugar and salt into a frothy mixture and gradually stir in the eggs. Then slowly add the almonds. At the end, knead the flour into the mixture.

Form the dough into rolls of approx. 4cm in diameter; roll in granulated sugar and let cool for 30 minutes.

Then cut into 1cm-wide slices, place on a baking tray lined with baking paper, gently press flat and bake.

**Baking time:** app. 15 minutes in a preheated oven

**Baking temperature:** 200°C

After baking, leave the cookies to cool off and, when ready, decorate with melted chocolate.



## 1. Christmas stollen

### Ingredients:

#### Fruit mix:

- 250g raisins
- 100g slivered almonds
- 250g candied fruits
- 70g rum

#### Dough:

- 500g Mantler Gluten-Free Flour
- 200g butter
- 3 eggs
- 50g granulated sugar
- 5g salt
- 50g yeast or 25g dry yeast
- 5g grated lemon peel
- 5g vanilla sugar
- 175g milk

### Preparation:

Soak the fruit mixture in rum and leave it for 24 hours. The next day, knead all the dough ingredients into a dough in a stand mixer. Then add the fruit mixture to the dough and let it rest for a while.

**Dough resting time 1:** app. 10 minutes

After the dough resting time, divide the dough and shape the stollen (approx. 500g each). Leave to rest again and then bake in the oven with steam\*.

**Dough resting time 2:** app. 40 minutes

**Baking time:** app. 45 minutes in a preheated oven

**Baking temperature:** 180°C falling to 170°C

After baking, butter the stollen with melted butter and roll in sugar.

## 2. Apple bread

### Ingredients:

- 500g grated apples
- 125g granulated sugar
- 100g whole hazelnuts
- 100g figs
- 100g raisins
- 15g cocoa
- 5g cinnamon
- 5g clove powder
- 65g rum
- 250g Mantler Gluten-Free Flour
- 12g gluten-free baking powder

### Preparation:

Mix the grated apples, sugar, hazelnuts, figs, raisins, cocoa, cinnamon and clove powder with rum and let the mixture rest for 24 hours.

The next day, mix the gluten-free flour with the gluten-free baking powder, add the fruits and nuts and knead into a dough. Put the dough into a baking mould (about 500g per dish) and bake in the oven.

**Baking time:** app. 45 minutes in a preheated oven

**Baking temperature:** 180°C

\*To make steam in the oven, place a jar of water or ice cubes in the oven.

## 1. Krapfen, Doughnuts, Bauernkrapfen

### Ingredients:

1,000g	Mantler Gluten-Free Flour
5g	gluten-free baking powder
15g	salt
10g	vanilla sugar
25g	dry yeast
70g	sugar
6	eggs
50g	rum
100g	liquid butter
500g	milk, soya milk

### Preparation:

During preparation, all the ingredients should be at room temperature.

Mix together the milk, eggs, rum and liquid butter. Then mix all the dry ingredients – flour, baking powder, yeast, salt and vanilla sugar – and add it to the rest. Knead everything together into a dough for about 4 minutes in a stand mixer and leave briefly to rest.

Dough resting time 1: app. 15 minutes

Roll out the dough to about 10mm and cut out the doughnuts or krapfen and once again leave briefly to rest. For bauernkrapfen, after you cut them out, press gently in the middle to make a small hole.

Dough resting time 2: app. 60 minutes

After the dough resting time, fry the krapfen in hot oil.

Frying time: app. 2 minutes on each side

Oil temperature: 180°C

After the baking:

**Austrian krapfen:** fill with apricot jam and sprinkle with powdered sugar.

**Doughnuts:** glaze with chocolate or fondant and decorate with coloured sugar sprinkles.

**Austrian bauernkrapfen (farmers' krapfen):** sprinkle with sugar and fill the middle with jam.







## 1. Pancakes, Frittaten

### Ingredients:

- 150g Mantler Gluten-Free Flour
- 500g milk (lactose-free or soya if preferred)
- 4 eggs
- 5g salt

Recipe for app. 8 pancakes

### Preparation:

During preparation, all the ingredients should be at room temperature.

Whisk up the milk and eggs, then slowly stir in the flour and salt until a thin dough is formed.

Heat up the oil in a saucepan, stir the dough again and pour in a little, turn and fry.

Spread the finished pancakes with jam, curd cheese filling or chocolate and a dusting of sugar.

### Frittaten:

Use the same ingredients and quantities as for the pancakes. After baking, roll up the finished pancakes, allow to cool and cut into slices (frittaten).

## 2. Austrian Kaiserschmarrn

### Ingredients:

- 100g Mantler Gluten-Free Flour
- 160g milk (lactose-free or soya if preferred)
- 20g granulated sugar
- a bit of vanilla sugar
- a bit of rum
- grated lemon peel
- 3 eggs
- raisins to taste
- a pinch of salt

Recipe for app. 2 portions

### Preparation:

Mix together the flour, milk, 15g granulated sugar, grated lemon peel, vanilla sugar with a bit of rum. Separate the eggs and add in the yolks.

Beat the egg whites with the rest of the granulated sugar and salt until stiff and add to the rest of the mixture.

Heat the butter in a pan and pour in the dough. Add raisins as desired and, after briefly frying, put in an oven at a low temperature.

When done, cut the dough into pieces while it is still whole, then add sugar and allow to caramelize slightly.

Sprinkle with powdered sugar and serve.

Don't let the dough sit too long, and stir frequently! If the dough is too firm, add some milk.

© Wolfgang Oberschachner – Culinary expert and trained nutrition chef







## 1. Pizza

### Ingredients option 1:

- 450g Mantler Gluten-Free Flour
- 450g lukewarm water
- 20g cooking oil
- 10g salt
- 2g oregano
- 20g yeast or 10g dry yeast

### Ingredients option 2:

- 200g Mantler Gluten-Free Flour
- 250g Mantler Bread Mix, dark
- 500g lukewarm water
- 20g cooking oil
- 10g salt
- 2g oregano
- 20g yeast or 10g dry yeast

Recipes for 4 plate-sized pizza bases

### Preparation:

During preparation, all ingredients should be at room temperature.

Knead the ingredients into a dough for about 3 minutes in a stand mixer and let briefly rest.

Dough resting time 1: app. 15 minutes

Separate the dough into 4 pieces, form into patties and leave to rest on a baking tray lined with baking paper. Roll out flat with wet hands, cover to taste and bake.

Baking time: app. 15 minutes in a preheated oven

Baking temperature: 240°C

## 2. Austrian bread dumplings

### Ingredients:

- 3 tbsps Mantler Gluten-Free Flour
- 3 slices 1-day-old gluten-free (or lactose-free) bread roll (see recipe on pg. 19)
- 2 tbsps milk (lactose-free or soya if preferred)
- 1 egg
- a bit of salt
- roasted onions
- parsley

Recipe for one bread dumpling

### Preparation:

Dice the 3 slices of bread roll. Add 1 egg, 2 tbsps of milk, a pinch of salt and 3 tbsps of Mantler Gluten-Free Flour to the bread roll mixture, then season to taste with roasted onion and parsley.

Bring salty water to the boil, quickly form dumpling with wet hands and cook for about 15 minutes.

This amount is enough for 1 normal-sized dumpling.



## 1. Brown bread

### Ingredients:

- 500g Mantler Gluten-Free Flour
- 500g Mantler Gluten-Free Bread Mix
- 30g salt
- 20g yeast or 10g dry yeast
- 100g oil
- 1 egg
- 5g bread spice
- 10g sugar
- 1,000g water

Recipe for 4 x 500g loaves

### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead the ingredients into a dough for 3 minutes in a stand mixer and then leave briefly to rest.

**Dough resting time 1:** app. 10 minutes

Put the dough into a greased baking tin. Using a spatula or a knife dipped in oil, make a long cut in the middle and leave to rest again.

**Dough resting time 2:** app. 40 minutes

After the dough resting time, bake the bread in an oven.

**Baking time:** app. 45 minutes in a preheated oven

**Baking temperature:** 210°C

## 2. Sunflower mixed bread

### Ingredients:

- 500g Mantler Gluten-Free Flour
- 500g Mantler Gluten-Free Bread Mix
- 200g sunflower seeds
- 30g salt
- 20g yeast or 10g dry yeast
- 100g oil
- 1 egg
- 5g bread spice
- 10g sugar
- 1,000g water

### To cover:

sunflower seeds

Recipe for 4 x 600g loaves

### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead the ingredients into a dough for 3 minutes in a stand mixer, add the sunflower seeds and leave briefly to rest.

**Dough resting time 1:** app. 10 minutes

Put the dough into a greased baking tin. Using a spatula or a knife dipped in oil, make a long cut in the middle, cover with sunflower seeds and leave to rest again.

**Dough resting time 2:** app. 40 minutes

After the dough resting time, bake the bread in an oven.

**Baking time:** app. 45 minutes in a preheated oven

**Baking temperature:** 180°C falling to 170°C





## Recipes using Mantler Gluten-Free Bread Mix





## 1. Basic dark bread

### Ingredients:

- 500g Mantler Gluten-Free Bread Mix
- 500g water
- 25g cooking oil
- 15g salt
- 20g fresh yeast or 10g dry yeast
- 1 egg (optional)

Recipe for 2 x 500g loaves

### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead the ingredients into a dough for app. 3 minutes in a stand mixer and leave it briefly to rest.

**Dough resting time 1:** app. 10 minutes

Put the dough into a greased baking tin, press in the middle with a spatula or score with a knife dipped in oil. Sprinkle with seeds (such as linseed or sesame) as desired and leave to rest.

**Dough resting time 2:** app. 40 minutes

After the resting time, bake the bread in the oven.

**Baking time:** app. 50 – 60 minutes in a preheated oven

**Baking temperature:** 210°C

For a larger bread variety, add bread spices, nuts, carrots or vegetable mixture into the basic dough!

## 2. Bread with sunflower

### Ingredients:

- 500g Mantler Gluten-Free Bread Mix
- 500g water
- 100g sunflower or pumpkin seeds
- 25g cooking oil
- 15g salt
- 20g yeast or 10g dry yeast

Recipe for app. 2 x 550g loaves

### Preparation:

During preparation, all the ingredients should be at room temperature. Knead the ingredients into a dough in a stand mixer for 3 minutes and leave briefly to rest.

**Dough resting time 1:** app. 10 minutes

Put the dough into a greased baking tin and sprinkle with sunflower or pumpkin seeds. Using a spatula or a knife dipped in oil make a long cut in the middle and leave to rest again.

**Dough resting time 2:** app. 40 minutes

After resting, bake the bread loaves in the oven.

**Baking time:** 50 – 60 minutes in a preheated oven

**Baking temperature:** 210°C

For a larger bread volume, mix 1 egg into the dough.

### 3. Nut and raisin bread

#### Ingredients:

- 500g Mantler Gluten-Free Bread Mix
- 550g water or soya milk or coconut milk
- 50g cooking oil
- 15g salt
- 40g yeast or 20g dry yeast
- 200g soaked raisins
- 100g chopped walnuts

Recipe for app. 3 x 450g loaves

#### Preparation:

Soak the raisins in warm water (about 30°C) for about 30 minutes.

During preparation, all the ingredients should be at room temperature.

Knead the ingredients into a dough for 3 minutes in a stand mixer, then add in the walnuts and soaked raisins. Leave briefly to rest.

**Dough resting time 1:** app. 10 minutes

Put the dough into a greased baking tin. Using a spatula or a knife dipped in oil, make a long cut in the middle and leave to rest again.

**Dough resting time 2:** app. 40 minutes

After the dough resting time, bake the bread loaves.

**Baking time:** app. 45 minutes in a preheated oven

**Baking temperature:** 230°C

### 4. Austrian spice-bread

#### Ingredients:

- 500g Mantler Gluten-Free Bread Mix
- 500g water
- 25g cooking oil
- 15g salt
- 20g yeast or 10g dry yeast
- 5g bread spice
- 5g caraway seeds

Recipe for app. 2 x 500g loaves

#### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead the ingredients into a dough for about 3 minutes in a stand mixer and leave briefly to rest.

**Dough resting time 1:** app. 10 minutes

Put the dough into greased bakeware and sprinkle with cumin. Using a spatula or a knife dipped in oil, make a long cut in the middle and leave to rest again.

**Dough resting time 2:** app. 40 minutes

After the resting, bake the loaves in the oven.

**Baking time:** app. 50 – 60 minutes in a preheated oven

**Baking temperature:** 230°C

! For a larger bread volume, mix 1 egg into the dough.

### Notes:

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## 1. Potato bread

### Ingredients:

- 500g water
- 300g floury potatoes
- 500g Mantler Gluten-Free Bread Mix
- 150g potato starch
- 15g salt
- 20g yeast or 10g dry yeast
- 1 tsp sugar
- 150g almonds
- 4 tbsps cooking oil
- Mantler Gluten-Free Flour for sprinkling

### To decorate:

- slivered almonds

Recipe for app. 2 x 700g loaves

### Preparation:

Cook the potatoes until tender, peel and let cool. Press through a potato press.

Combine the gluten-free mix and potato starch with salt in a bowl.

Dissolve yeast and sugar in 500g of lukewarm water and mix with all other ingredients. Using a stand mixer with dough hook, knead for 5 minutes to form a smooth dough. The dough should not stick to the bowl (add small amounts of water if necessary). Shape the dough into a ball, place in a bowl and cover with a clean kitchen towel. Leave to rest for approx. 60 minutes in a warm place until the dough has doubled in size.

**Dough resting time 1:** app. 60 minutes

Knead the dough on a lightly floured surface for 3-4 minutes. Divide into two equal portions and roll into long loaves (length determined by size of baking tins).

Place loaves in greased baking tins and sprinkle with slivered almonds. Cover and leave to rest.

**Dough resting time 2:** app. 30 minutes

After the dough has rested, place in the oven.

**Baking time:** app. 35–40 minutes on the middle rack of a preheated oven.

After app. 25 minutes of baking time, briefly open the oven door to let steam escape.

**Baking temperature:** 210°C

When the bread turns light brown and crispy, remove from the oven and allow to cool briefly. Tip the bread out of the baking tin and let it completely cool on a cooling rack.

Wrapped in cling film, the bread will stay fresh for about 3-4 days.

© Eva Terler – dietitian

You can also make different-shaped rolls from the same dough and shorten the baking time accordingly.

- You can also make different shape of bread-rolls from the same dough and
- shorten the baking time accordingly.



## 1. Caraway bars

### Ingredients:

500g Mantler Gluten-Free Bread Mix  
550g water  
40g cooking oil  
15g salt  
20g caraway seeds  
20g yeast or 10g dry yeast

Recipe for app. 12 x 90g caraway sticks

### Preparation:

During preparation, all ingredients should be at room temperature.

Knead the ingredients into a soft dough for about 3 minutes in a stand mixer, then leave briefly to rest.

**Dough resting time 1:** app. 10 minutes

Using a pastry bag, line sticks of app. 90g on a baking tray (greased or lined with baking paper), sprinkle with caraway seeds and leave to rest again.

**Dough resting time 2:** app. 45 minutes

After the dough resting time, bake the caraway bars in the oven.

**Baking time:** app. 22 minutes in a preheated oven

**Baking temperature:** 240°C

## 2. Rustic flatbreads

### Ingredients:

500g Mantler Gluten-Free Bread Mix  
625g water  
25g cooking oil  
17g salt  
20g yeast or 10g dry yeast  
25g bread spice  
10g sugar

Recipe for app. 12 x 100g flatbreads

### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead the ingredients into a dough for app. 3 minutes in a stand mixer and leave briefly to rest.

**Dough resting time 1:** app. 10 minutes

With wet hands, form the dough into flatbreads of approx. 100g and place them on a baking tray (greased or lined with baking paper) and leave them to rest again.

**Dough resting time 2:** app. 30 minutes

After the resting time, bake the flatbreads in the oven.

**Baking time:** app. 25 minutes in a preheated oven

**Baking temperature:** 210°C







## 1. Muesli bars

### Ingredients:

#### Dough:

- 500g Mantler Gluten-Free Bread Mix
- 530g water
- 40g sugar
- 20g honey
- 25g cooking oil
- 15g salt
- 25g yeast or 14g dry yeast

#### Fruits to mix in:

- 100g raisins
- 75g chopped hazelnuts
- 75g dried figs (roughly cut)
- 75g prunes (roughly cut)

#### To decorate:

- Cornflakes (unsweetened)

Recipe for app. 16 x 90g muesli bars

#### Preparation:

During preparation, all the ingredients should be at room temperature.

Intensely knead all the dough ingredients for 5 minutes. Then slowly fold in the fruits and knead for another minute.

Cover the dough and leave it briefly to rest.

**Dough resting time 1:** app. 10 minutes

Lightly dust the work surface with gluten-free flour and weigh out dough pieces of approx. 90g each.

Form the dough pieces into round shapes, then form into bars, moisten with water and toss in cornflakes (unsweetened). Place the bars on a baking sheet (greased or lined with baking paper) and cover with a dishcloth. Leave it to rest at room temperature.

**Dough resting time 2:** app. 30 minutes

After the dough resting time, sprinkle the muesli bars with water and bake in the oven with plenty of steam\* until golden brown.

**Baking time:** app. 18 – 19 minutes in a preheated oven

**Baking temperature:** 210°C

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\*To make steam for baking, place a jar of water or ice cubes in the oven.

## 2. Power hearts

### Ingredients:

#### To mix:

- 150g dried cranberries
- 150g whole walnuts
- 50g chia seeds
- 150g water

#### Dough:

- 500g Mantler Gluten-Free Bread Mix
- 450g milk
- 50g sugar
- 100g butter
- 7g salt
- 2 eggs
- 40g yeast or 20g dry yeast

#### To decorate:

- Chopped nuts or sliced almonds

#### Preparation:

Soak the chia seeds in water for at least one hour.

Use the dough ingredients to make dough:

During preparation, all the ingredients should be at room temperature. Knead the ingredients into a dough for app. 3 minutes in a stand mixer, add in the cranberries, walnuts and soaked chia seeds and leave briefly to rest.

**Dough resting time I:** app. 10 minutes

Using a heart-shaped cookie cutter dipped in oil, cut a heart-shaped cookie out of the dough, place it on a lined baking sheet and gently stretch the dough inside the cookie cutter.

Remove the heart-shaped cutter immediately, again oil the cutter, and cut a cookie out. Repeat the process until all of the dough is used up. Then brush the hearts with egg, sprinkle with chopped nuts or sliced almonds and leave to rest.

**Dough resting time 2:** app. 30 minutes

After the resting time, bake the power hearts in the oven.

**Baking time:** app. 20 – 25 minutes in a preheated oven (depending on the size of the hearts)

**Baking temperature:** app. 200°C

## 3. Rosemary-tomato bars

### Ingredients:

#### Dough:

- 500g Mantler Gluten-Free Bread Mix
- 550g water
- 25g cooking oil
- 16g salt
- 25g yeast or 14g dry yeast

#### To knead:

- 150g dry, roughly cut tomatoes in oil

#### To decorate:

- olive oil to sprinkle
- dried rosemary to sprinkle

Recipe for app. 14 x 90g bars

#### Preparation:

During preparation, all ingredients should be at room temperature.

Knead the ingredients into dough for about 5 minutes intensively. At the end of the kneading time, slowly fold in the coarsely cut tomatoes and knead for another minute. Cover the dough and leave it briefly to rest.

**Dough resting time I:** app. 10 minutes

Lightly dust the work surface with gluten-free flour and divide the dough into pieces of approx. 90g each.

Form the dough pieces into patties, then shape into long sticks. Place them on a baking sheet (greased or lined with baking paper), moisten slightly with water and

cover with a dishcloth. Leave it to rest at room temperature.

**Dough resting time 2:** app. 30 minutes

After the dough has rested, lightly sprinkle the rosemary-tomato bars with olive oil, sprinkle well with water and bake in the oven with plenty of steam\* until golden brown.

**Baking time:** app. 17 – 18 minutes in a preheated oven

**Baking temperature:** 220°C

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\*To make steam for baking, place a jar of water or ice cubes in the oven.





## 1. Gingerbread cookies

### Ingredients:

300g	Mantler Gluten-Free Bread Mix
160g	powdered sugar
1 tsp	baking soda or hartshorn salt
80g	honey
2 tpsps	gingerbread spice
2	eggs
10g	grated lemon peel

### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead the gluten-free flour with the other ingredients into a dough.

Roll out the dough (not too thin, approx. 5mm). Cut out cookies of any shape you wish and bake on a baking tray lined with baking paper.

**Baking time:** app. 8 minutes in a preheated oven

**Baking temperature:** app. 200°C (with both top and bottom heat)

After baking, let the cookies cool down and decorate as you wish, dip in chocolate icing or put two cookies together with jam.

Store airtight in a jar!

## 2. Christmas fruit loaf

### Ingredients:

#### Fruit mix:

200g each	dried pears, prunes, raisins, walnuts, figs
15g	cocoa
5g	clove powder
125g	rum

#### Dough:

500g	Mantler Gluten-Free Bread Mix
500g	warm water
1	egg
25g	oil
15g	salt
40g	yeast or 20g dry yeast

Recipe for app. 4 x 500g loaves

### Preparation:

Mix the fruit ingredients with the rum, leave to rest for at least 12 hours at room temperature. Make dough from the dough ingredients. During preparation, all the ingredients should be at room temperature. Knead the ingredients into a dough for app. 3 minutes in a stand mixer and leave briefly to rest.

**Dough resting time 1:** app. 15 minutes

Then add the fruit mixture and knead the dough, put the prepared dough into a baking tin (about 500g per tin) and leave to rest again.

**Dough resting time 2:** app. 50 minutes

After resting, bake the fruit loaf in the oven.

**Baking time:** app. 60 minutes in a preheated oven

**Baking temperature:** 180°C falling to 170°C

© Recipe by Margit Reisner



## Recipes using Mantler Gluten-Free Sponge & Cake Mix





## 1. Bundt cake

### Ingredients:

- 250g Mantler Gluten-Free Sponge & Cake Mix
- 4 eggs
- 130g liquid butter

### Preparation:

Beat the gluten-free mix and eggs with a mixer for 3 minutes. At the end, stir in the liquid butter.

Pour the mixture into a greased bundt cake tin previously sprinkled with gluten-free breadcrumbs and bake in the oven.

**Baking time:** app. 40 minutes in a preheated oven

**Baking temperature:** 180°C

## 2. Marble bundt cake

### Ingredients:

#### Light mixture:

- 125g Mantler Gluten-Free Sponge & Cake Mix
- 2 eggs
- 65g liquid butter

#### Dark mixture:

- 125g Mantler Gluten-Free Sponge & Cake Mix
- 3 eggs
- 10g cocoa
- 65g liquid butter

### Preparation:

#### For the light mixture:

Beat the gluten-free mix and eggs with a blender for 3 minutes. At the end, stir in the liquid butter.

#### For the dark mixture:

Beat the gluten-free mix, cocoa and eggs with a mixer for 3 minutes. At the end, stir in the liquid butter.

Evenly fill a bundt cake tin, previously coated with butter and sugar powder, with both the light and dark mixtures at the same time and bake.

**Baking time:** app. 40 minutes in a preheated oven

**Baking temperature:** 180°C



### 3. Chocolate bundt cake

#### Ingredients:

- 250g Mantler Gluten-Free Sponge & Cake Mix
- 6 eggs
- 20g cocoa
- 130g liquid butter

#### Preparation:

Beat the gluten-free mix, cocoa and eggs with a mixer for 3 minutes. At the end, stir in the liquid butter.

Pour the mixture into a greased bundt cake tin previously sprinkled with gluten-free breadcrumbs and bake in the oven.

**Baking time:** app. 40 minutes in a preheated oven

**Baking temperature:** 180°C

#### Notes:

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## 1. Fruit cake

### Ingredients:

- 250g Mantler Gluten-Free Sponge & Cake Mix
- 4 eggs
- 50g liquid butter

### To decorate:

- app. 375g fruit of choice e.g. apricots

### Preparation:

Beat the gluten-free mix with eggs in a mixer for 3 minutes, then fold in the liquid butter.

Spread the mixture evenly over a baking tray previously lined with baking paper, then sprinkle with fruit and bake.

**Baking time:** app. 25 minutes in a preheated oven

**Baking temperature:** 200°C–210°C

## 2. Chocolate slices

### Ingredients:

- 350g Mantler Gluten-Free Sponge & Cake Mix
- 7 eggs
- 50g water
- 35g cocoa
- 70g liquid butter

### To fill:

- 125g apricot jam

### Icing:

- 125g chocolate icing

### Preparation:

Beat all the ingredients with a mixer for 3 minutes. Then fold in the melted butter.

Spread the mixture evenly on a baking sheet lined with baking paper or fill in a greased cake tin and bake.

**Baking time:** app. 25 minutes in a preheated oven

**Baking temperature:** 200°C–210°C

Leave the cake to cool off, then cut it in half horizontally. Cover the base with jam to your taste, then glaze with chocolate. You may wish to spread a thin layer of apricot jam underneath the glaze.





## 1. Chocolate cake

### Ingredients:

- 350g Mantler Gluten-Free Sponge & Cake Mix
- 7 eggs
- 50g water
- 35g cocoa
- 70g liquid butter

### To fill:

- 125g apricot jam

### To glaze:

- 125g chocolate icing

### Preparation:

Mix all ingredients, except the butter, with a mixer for 3 minutes. Then fold in the liquid butter.

Pour the mixture into a greased pie dish sprinkled with gluten-free breadcrumbs and bake in the oven.

**Baking time:** app. 25 minutes in a preheated oven

**Baking temperature:** 200°C–210°C

After cooling, cut the cake, fill with apricot jam and glaze with chocolate icing.

You may wish to spread a thin layer of apricot jam underneath the glaze – let this dry before glazing.

## 2. Christmas slices

### Ingredients:

- 250g Mantler Gluten-Free Sponge & Cake Mix
- 4 eggs

### To stir in:

- 25g chocolate chips
- 25g nuts roughly cut
- 25g candied fruits
- 4g gingerbread spice
- 20g soft nougat creme (e.g. Nutella)

### To decorate:

- 50g chopped hazelnuts

### Preparation:

Beat the gluten-free mix with the eggs with a mixer for about 3 minutes.

Then stir in the chocolate chips, nuts, candied fruits, gingerbread spice and nougat creme, and pour into forms of your choice. Sprinkle with chopped nuts and bake.

**Baking time:** app. 20 – 25 minutes in a preheated oven

**Baking temperature:** 200°C





## 1. Basic sponge cake

### Ingredients:

250g Mantler Gluten-Free Sponge & Cake Mix  
5 eggs  
50g water

### Preparation:

Beat all ingredients with a mixer for 5 minutes. Pour the mixture into lined cake tins and bake.

For 14cm cake tins use 250g of mixture.

For 20cm cake tins use 500g of mixture.

**Baking time:** app. 30 minutes in a preheated oven

**Baking temperature:** 200°C

Let the sponge cake cool, add filling according to taste and decorate.

## 2. Chocolate sponge cake

### Ingredients:

240g Mantler Gluten-Free Sponge & Cake Mix  
15g cocoa  
5 eggs  
50g water

### Preparation:

Beat all the ingredients with a mixer for 5 minutes.

Pour out the sponge mixture into lined cake tins and bake.

For 14cm cake tins use 250g of sponge mixture.

For 20cm cake tins use 500g of sponge mixture.

**Baking time:** app. 30 minutes in a preheated oven

**Baking temperature:** 200°C

When done, let the cake cool down and decorate according to your taste.



### 3. Sponge roulade

### 4. Chocolate sponge roulade

### Notes:

**Ingredients:**

- 250g Mantler Gluten-Free Sponge & Cake Mix
- 5 eggs
- 50g water

**Ingredients:**

- 240g Mantler Gluten-Free Sponge & Cake Mix
- 15g cocoa
- 5 eggs
- 50g water

**For the filling:**

e.g. apricot jam

**For the filling:**

whipped cream or jam

**Preparation:**

Beat all the ingredients with a mixer for 5 minutes.

**Preparation:**

Beat all the ingredients with a mixer for 5 minutes.

Spread the sponge mixture into a baking tray lined with baking paper and bake.

Spread the sponge mixture into a baking tray lined with baking paper and bake.

**Baking time:** app. 7 – 8 minutes in a preheated oven

**Baking time:** app. 7 – 8 minutes in a preheated oven

**Baking temperature:** 220°C

**Baking temperature:** 220°C

Spread the jam on to the sponge while still warm and roll up. Allow to cool and sprinkle with icing sugar.

When done, let the sponge cool, spread with jam or whipped cream and roll.

Let cool for at least 1 hour and decorate as you wish.

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## 1. Carrot & pumpkin ring cake    2. Carrot & nut cake

### Ingredients:

- 300g Mantler Gluten-Free Sponge & Cake Mix
- 5 eggs
- 150g roughly grated carrots
- 250g chopped pumpkin seeds
- 200g liquid butter
- 50g pumpkin seed oil
- 16g vanilla sugar

### Preparation:

Beat the gluten-free mix with 5 eggs with a mixer for 5 minutes.

Slowly fold in the rest of the ingredients. Lightly oil the Savarin mould or bundt cake tin, sprinkle with chopped pumpkin seeds, pour in the dough and bake.

**Baking time:** app. 50 minutes in a preheated oven

**Baking temperature:** 180°C

### Ingredients:

- 300g Mantler Gluten-Free Sponge & Cake Mix
- 5 eggs
- 150g grated carrots
- 250g grated walnuts or hazelnuts
- 250g liquid butter
- 5g cinnamon
- 16g vanilla sugar

### Cream cheese:

- 250g cottage cheese
- 60g powdered sugar
- 10g lemon juice
- 250g whipped cream

### Preparation dough:

Beat the gluten-free mix with 5 eggs with a mixer for 5 minutes.

Slowly fold in the rest of the ingredients. Spread the dough evenly into a baking tin lined with baking paper and bake.

**Baking time:** app. 35 minutes in a preheated oven

**Baking temperature:** 180°C

### Preparation cream cheese:

Mix the cottage cheese, powdered sugar and lemon juice until smooth. Beat the whipped cream until stiff, and fold in.

After baking, spread the cream cheese evenly on to the cooled cake, and decorate as you wish.



*Recipes using Mantler Gluten-Free Cookie Mix*







## 1. Basic shortcrust cookies

### Ingredients:

600g Mantler Gluten-Free Cookie Mix  
3 egg whites  
120g butter

### Preparation:

Knead all ingredients to create a homogenous shortcrust pastry dough. It can be used immediately.

Roll out the dough to a thickness of approx. 3mm and cut out your chosen shapes. Bake the cookies on a baking tray (greased or lined with baking paper) at a low heat.

**Baking time:** app. 12 minutes in a preheated oven

**Baking temperature:** 180°C

## 2. Chocolate kisses

### Ingredients:

350g Mantler Gluten-Free Cookie Mix  
100g ground almonds or nuts  
4 eggs  
120g butter  
100g chocolate, melted

### Preparation:

Knead all ingredients to create a homogenous dough.

Fill a pastry bag with the mixture, place the cookies on a baking tray lined with baking paper and bake at a medium temperature.

**Baking time:** app. 15 minutes in a preheated oven

**Baking temperature:** 190°C

The leftover egg yolks can be used for custard or lemon curd or simply as a filling for sponge cakes.



## 1. Linzer cookies

### Ingredients:

600g Mantler Gluten-Free Cookie Mix  
3 egg whites  
120g butter

### To fill:

apricot or redcurrant jam

### Preparation:

Knead all the ingredients into a homogenous shortcrust dough and leave to chill.

Roll out the dough to a thickness of approx. 3mm. Using a Linzer cookie cutter cut out the upper cookie parts and then the round cookies for the bottoms. Place the cookies on a baking tray (greased or lined with baking paper) and bake at a low heat.

**Baking time:** app. 12 minutes in a preheated oven

**Baking temperature:** 180°C

After baking, let the cookies cool down and brush the bottom parts with apricot or redcurrant jam and put together with the sugar-coated tops.

## 2. Vanilla crescents

### Ingredients:

500g Mantler Gluten-Free Cookie Mix  
250g grated almonds  
180g butter  
3 eggs  
5g vanilla sugar

### Preparation:

Knead all the ingredients into a homogenous dough, wrap in cling film and refrigerate for at least 1 hour.

Separate the dough into equal parts and roll out to approx. 1.5cm in diameter.

Cut the rolled out dough into small slices, shape into crescents, place on a baking sheet lined with baking paper and bake.

**Baking time:** app. 13 minutes in a preheated oven

**Baking temperature:** 180°C

While still warm, dust the vanilla crescents with a mixture of icing and vanilla sugar.

The leftover egg yolks can be used for custard or lemon curd or simply as a filling for sponge cakes.





## 1. Nut & chocolate cookies

### Ingredients:

- 500g Mantler Gluten-Free Cookie Mix
- 250g ground hazelnuts
- 250g butter, soft
- 50g sugar
- 1 egg
- 150g chocolate chips

### Preparation:

During preparation, all the ingredients should be at room temperature.

Knead the gluten-free mix, hazelnuts, butter, sugar and egg into a dough and then add the chocolate chips. Shape the dough into a roll of approx. 4cm in diameter and roll it in granulated sugar. Leave to chill for at least 1 hour.

Then cut into about 1cm wide slices and put on a baking sheet lined with baking paper, gently flatten the cookies and bake.

**Baking time:** app. 20 minutes

**Baking temperature:** 180°C

## 2. Chocolate nutcrackers

### Ingredients:

- 500g Mantler Gluten-Free Cookie Mix
- 100g grated walnuts
- 125g butter
- 2 eggs
- 50g cocoa

### To dip:

- 125g dark chocolate
- 10g coconut oil

### Preparation:

Knead all ingredients into a homogenous dough and form into rolls of approx. 3cm in diameter. Wrap in cling film and refrigerate for at least 1 hour.

After cooling, cut the dough into approx. 1cm wide slices, shape into crescents and place on a baking sheet lined with baking paper. Gently press flat and bake.

**Baking time:** app. 13 minutes

**Baking temperature:** 180°C

Chop the dark chocolate (couverture) and melt with coconut oil in a water bath. Dip the tips of each crescent into the chocolate coating and leave to dry on a cooling rack.





## 1. Linzerkipferl

### Ingredients:

500g Mantler Gluten-Free Cookie Mix  
125g butter  
3 eggs

### To fill:

apricot jam

### To dip:

dark chocolate icing

### Preparation

Mix 150g of gluten-free mix, butter and eggs with a mixer for 5 minutes.

Then add in the rest of the gluten-free mix and arrange crescent-shaped cookies on a prepared baking tray and bake.

**Baking time:** app. 17 minutes in a preheated oven

**Baking temperature:** 180°C

When cool, coat the cookies with apricot jam, put them together and dip into chocolate.

## 2. Chocolate cookies

### Ingredients:

200g Mantler Gluten-Free Cookie Mix  
180g butter, soft  
4 eggs

### Then stir in:

250g Mantler Gluten-Free Cookie Mix  
40g cocoa

### Preparation:

Mix 200g of gluten-free mix, butter and eggs with a stand mixer for 5 minutes.

Combine the rest of the gluten-free mix and cocoa and stir into the mixture. Fill a pastry bag with the mixture and place the cookies on a baking tray lined with baking paper and bake at a mild temperature.

**Baking time:** app. 15 minutes in a preheated oven

**Baking temperature:** 180°C

When cool, brush the cookies with redcurrant jam, put together and dip the ends in chocolate.



## 1. Ginger cookies

### Ingredients:

- 250g Mantler Gluten-Free Cookie Mix
- 75g sugar
- 16g vanilla sugar
- 75g ground almonds
- 3 tbsps fresh ginger, finely ground
- 1 1/2 tsps ground ginger
- 1/2 tsp ground cinnamon
- 1 tsp cocoa powder
- 1 egg
- 125g cold butter

### To fill:

- 2 tbsps orange marmalade

### Preparation:

Combine the gluten-free mix with all other ingredients to make a smooth dough. Wrap in cling film and chill for 1 hour.

Roll the dough out thinly, cut using a cookie cutter, and place on a baking sheet lined with baking paper before putting in the oven.

**Baking time:** app. 12 minutes in a preheated oven

**Baking temperature:** 180°C

Once cool, spread a thin layer of orange marmalade onto half of the cookies. Top with remaining cookies.

## 2. Klosterkipferl (convent crescents)

### Ingredients:

- 140g Mantler Gluten-Free Cookie Mix
- 90g ground almonds
- 40g chocolate shavings
- 16g vanilla sugar
- 100g butter
- 1 egg yolk

### To dip:

- dark chocolate glaze
- 10g chopped pistachios

### Preparation:

Mix all ingredients to make a smooth short-crust pastry dough. Wrap in cling film and chill for 1 hour.

Divide the dough into equal parts and form rolls with a diameter of approx. 1.5cm. Cut these rolls into small slices, shape the slices into crescents and place on a baking sheet lined with baking paper before putting into the oven.

**Baking time:** app. 12 – 15 minutes in a preheated oven

**Baking temperature:** 160°C

Dip cooled crescents into chocolate glaze, sprinkle the middle of the crescents with chopped pistachios and leave to dry on a cooling rack.





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