

You've probably seen our buns, well Sue's Buns to be fair. Because we follow a Gluten Free diet due the Sue's health condition we find bread a bit of a problem. The mass manufacture supermarket stuff is full of holes, smells and tastes a bit odd and is only good for..... Well nothing really.

So here is our alternative, which is great for Garlic Bread etc.

Ingredients:-

240g Plain GF flour

2 tsp Baking Powder

½ tsp Salt

240ml Milk

4 tbsp Mayonnaise

Method:-

- Mix
- Add to bun tins
- Cook in a pre heated oven at 200C for 15 minutes

It couldn't be easier really and they cost less than 5p each!