

## BAKING POWDER



Place 50g rice flour, 50g baking soda, 100g cream of tartar into mixing bowl and mix 10 seconds | Speed 5

## MAKE BAKING SODA



When a recipe calls for Baking SODA add the following. If recipe is 1tsp Baking SODA put in 3 tsp Baking Powder

## RICE FLOUR



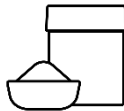
250g rice into mixing bowl and mill 2 mins | Speed 10

## SELF RAISING FLOUR



150g plain flour, 1 ½ tsp baking powder, pinch salt into Mixing bowl and mix 10 seconds / Speed 5

## CASTER & ICING SUGAR



**Caster Sugar:** 100-200g sugar into mixing bowl and mill - 2-3 seconds / Speed 9  
**Icing Sugar:** 100-200g sugar into mixing bowl and mill - 20 sec | Speed 10

## ROOM TEMPERATURE BUTTER



Cut the butter into cubes and place into the Bowl - Place lid and MC onto bowl 20 Seconds | Speed 5

## ALMOND BUTTER



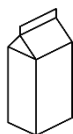
200g Roasted Almonds  
Blend 1 minute | Speed 9 – scrape down Sides. Blend 30 Second | Speed 6 – scrape down sides – repeat till you achieve desired consistency. The bowl may get hot – normal

## ALMOND MEAL



Place 250g Almonds into the bowl  
Place lid and MC  
10 Seconds | Speed 7

## BUTTERMILK



1 Cup of milk of choice, 1 tbsp lemon juice or Vinegar. Stir to combine and let sit for 5 minutes.