

Gluten Free Fresh Pasta (Recipe for approximately 1 Kg of cooked pasta)

Ingredients

- ½ Cup Water or juice (120g)
- 4 Large Egg (240g)
- ½ Cup Vegetable Oil (110g)
- 2 Teaspoons Sugar (15g)
- Filling (Optional)
- 1 Pack Bar-El's Cake Mix (500g)

Directions

○ Step 1

Pre-heat oven to 170°C.

Put all ingredients except the flour mix in a mixer bowl. Mix with a whip at high speed for around 4 minutes. Stop mixer, add the flour mix and continue whipping at high speed for 4 more minutes.

○ Step 2

Pour the mixture into 2 English loaf cake molds or a round cake mold (26 cm).

○ Step 3

Bake at 170°C for 45-50 minutes.

Extra Cake options:

- Between stages 4 and 5 (after adding flour mix and before pouring into cake molds), 250 gram of: Chocolate chips, Poppy seeds or any other type of nuts can be added
- For chocolate cake, Between stages 4 and 5 (after adding flour mix and before pouring into cake molds), add 4 spoons of cocoa powder mixed in ¼ cup water (60 ml/gram) to the dough and mix for an additional 2 minutes at high speed.