



Bonnie's GF Bakery

LEARN GLUTEN FREE BAKING

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Welcome!

Thank you so much for your purchase. I really hope that you will enjoy the masterclass. Baking is such a great passion of mine and It brings me great pleasure that I can teach others the joy of baking, but especially how to master gluten-free baking as it is not always easy!

To watch the masterclass please click on the "watch video" button at the bottom of the page.

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B O N N I E V A N E S C H

P L E A S E E N T E R T H E P A S S W O R D T O
W A T C H :

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Gluten-Free Millionaire Shortbread squares

MAKES: 16 squares

PREP TIME: 10 MIN

COOKING TIME: 20 min

Shortbread base

INGREDIENTS

280g GF Flour mix*
150g sugar
70g corn starch
1 whole egg and 1 yolk
1/2 tsp salt
224g butter cubed

*use a mix of white rice, potato starch and tapioca starch and xanthan gum. The starches are needed in this recipe for the correct texture and lightness.

DIRECTIONS

1. Preheat your oven to 180c
2. line A large dish baking paper.
3. In a food processor, place all the ingredients and blitz on a high speed until it comes together. It will clump and leave the sides. Stop the machine.
4. Press the mixture into the dish and level it out.
5. Poke it all over with a fork.
6. Place in the middle rack of your oven and bake for 20 minutes.
7. Don't overbake. It will still be soft.
8. Leave it to cool on the counter, it will harden as it cools.



Gluten-Free Caramel sauce

MAKES: 1 cup

PREP TIME: 5 MIN

COOKING TIME: 8-10 min

Caramel Sauce

INGREDIENTS

170g sugar

170g butter

3 tbsp golden syrup

3/4 can condensed milk

DIRECTIONS

1. Place everything together in a medium saucepan on a medium high heat.
2. Everything will start to melt, make sure you stir constantly.
3. Once the sugar has dissolved and the butter has melted, then turn up the heat and bring it to a boil.
4. Do not leave it at all during this stage or it will burn. Continue to stir constantly, making sure to scrape the bottom, sides and edges.
5. The caramel will start to form little brown lumps which will eventually turn into a uniform light brown color.
6. Do not overcook as it will continue to harden and turn into toffee. Once it has all turned light brown, turn off the heat and remove it from the heat but continue to stir it for a few minutes and then set aside until your shortbread has rested out the oven for at least 15-20minutes.
7. Pour it over the shortbread layer and level with a spatula.



Gluten-Free Chocolate layer

MAKES: 1 batch

PREP TIME: 1 MIN

COOKING TIME: 3 min

Chocolate layer

INGREDIENTS

228g dark chocolate

DIRECTIONS

1. In a bain marie or a small saucepan with half an inch of water in, place a glass or stainless bowl over the pot so that it fits snugly into the pot.
2. Place the chocolate inside the stainless steel bowl and bring the pot of water to a gentle simmer. The chocolate will melt.
3. Stir until glossy and melted.
4. Pour this layer over the caramel layer in your dish.
5. Place in the fridge for at least 2 hours to set.
6. Then you can take it out and cut into squares.
7. The squares should be kept in the fridge in an airtight container for up to 3 weeks.